

2016 LIBELLE
SPARKLING
PICPOUL BLANC



HALTER RANCH



Blend: 100% Picpoul Blanc

Harvest Dates: Picpoul Blanc 8/30/2016

Fermentation: The base wine was fermented in a combination of a stainless-steel tank and two neutral French oak barrels. The various vessels were combined prior to putting the wine on tirage. This wine was vinified in the Methode Champenoise, where the secondary fermentation occurred in bottle under a crown cap.

Aging: This wine was left on tirage (on its lees) for 27 months prior to disgorging on August 29, 2019.

Alcohol: 11%

pH: 2.89

TA: 9.0

Production: 372 Cases

TASTING NOTES:

The 2016 Libelle is a very unique offering as it is a sparkling wine made from 100% Picpoul Blanc grapes and vinified in the Methode Champenoise, where the secondary fermentation occurs in bottle to create natural carbonation. The identity of the Picpoul Blanc grape is preserved with bright acidity and hints of key lime and dried mango.

A balanced palate with hints of brioche and crushed pineapple create a delicious and rare wine that can be enjoyed as an aperitif, with cheese and charcuterie, oysters or any celebration.



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