

2017
TANNAT



HALTER RANCH

Blend: 100% Tannat

Harvest Dates: Tannat - Block 20: 9/29/17
Block 19: 10/13/17

Fermentation: Destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed) and closed top fermentors. The barrels received punch-downs three to five times daily for 10 days. The closed top fermentors received open pump-overs two to three times daily for an average of 14 days.

Aging: Aged 18 months in French oak barrels, 50% of which were new oak.

Alcohol: 14.60%

pH: 3.46

TA: 6.5 g/L

Bottled: April 30, 2019

Production: 275 Cases

TASTING NOTES:

Tannat is traditionally associated with the Madiran region of France at the foothills of the Pyrenees Mountains, and it has also become the national grape of Uruguay. Although typically used as a blending component at Halter Ranch, we additionally produce a limited quantity of a single varietal Tannat for our Silver Label Club. This wine opens with aromas of black cherry, dark plum, and blackberry liquor, with flavors of bright red fruit, dried cherries, and a hint of leather.

Pair with roasted and grilled lamb or beef, and slow cooked meat with reduction sauce.

Drink now through 5-7 years

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM