

2018
BLOCK 22
SYRAH



HALTER RANCH



Blend: 100% Syrah

Harvest Dates: Syrah - Block 22: 10/1/18

Fermentation: The Syrah was destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed). The barrel becomes both the fermentation and the aging vessel. The fruit was cold-soaked for four days prior to each barrel being hand-inoculated. Three to five punchdowns daily helped to extract flavors and tannins from the fruit and oak.

Aging: Aged 18 months in two neutral 600L Taransaud puncheons, and the remainder in the barrels it was fermented in, approximately 50% new French oak.

Alcohol: 14.8%

pH: 3.81

TA: 5.4 g/L

Bottled: May 6, 2020

Production: 400 cases

TASTING NOTES:

This reserve offering has become an icon within our Silver Label program. The unique process of barrel fermentation creates a velvety and rich mouthfeel that beautifully combines the tannins and flavors of the Alban clone Syrah from Block 22, and the French Oak barrels that it is fermented in. The 2018 Block 22 Syrah features aromas of blueberry, ripe plum, and toasted caramel. The palate is rich upon entry, with silky texture, ripe dark fruits, and soft velvety tannins.

*Pair with BBQ, reduction sauces and an intense movie!
Drink now through 2030.*



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