

2018  
CDP



## HALTER RANCH



*Blend:* 58% Grenache, 21% Syrah,  
17% Mourvèdre, 4% Tannat

*Harvest Dates:* Grenache - 9/12/18  
Syrah - 9/18/18  
Mourvèdre - 10/16/18  
Tannat - 10/12/18

*Fermentation:* Multiple tanks were co-fermented with various proportions of Grenache, Syrah, Mourvèdre, and Tannat. The grapes were destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 10 days.

*Aging:* Aged 16 months in a mix of once-used and neutral French oak barrels, concrete tanks, and 600L neutral puncheons.

*Alcohol:* 14.7%

*pH:* 3.66

*TA:* 5.9 g/L

*Bottled:* May 5, 2020

*Production:* 4,500 Cases

### TASTING NOTES:

The 2018 CDP (Côtes de Paso) contains aromas of rose petal, olallieberry, and a hint of pie crust. The entry is soft and vibrant, showcasing flavors of raspberry, dark cherry and, a touch of spice. The bright flavors segue into a clean finish, low in tannins, making this wine both brilliant on its own and perfect for pairing with food.

*Pair with lamb, pork, red meat and savory foods.*

*Age now through 2028.*



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