

2018
GRENAICHE
BLANC



HALTER RANCH

Blend: 76% Grenache Blanc, 15% Picpoul Blanc, 9% Viognier

*Harvest Dates: Grenache Blanc - 10/14/18
Picpoul Blanc - 10/17/18
Viognier - 9/12/18*

Fermentation: Fermented in two Hungarian 500L puncheons and the remainder in neutral French oak barrels. The barrels were stirred once per week after finishing primary fermentation to incorporate the lees (battonage). This wine did not undergo malolactic fermentation.

Aging: Aged 'Sur Lie' eight months in the same vessels it was fermented in.

Alcohol: 13.6%

pH: 3.2

TA: 6.8 g/L

Bottled: April 25, 2019

Production: 1,400 Cases

TASTING NOTES:

Aromatics of white nectarine, honeysuckle, and citrus blossoms jump from the glass of the 2018 Grenache Blanc. Layers of white fruit including honeydew and cantaloupe combine with a hint of lime on the palate. Lengthy but subtle acid makes this a perfect food pairing wine!

Delicious on its own, this wine also pairs well with chicken, salads, seafood, or a relaxing afternoon.

Drink now through 2025.

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