

2018
TANNAT



HALTER RANCH

Blend: 100% Tannat

Harvest Dates: Tannat - Block 20: 10/5/18

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 16 months in French oak barrels, 40% of which were new oak.

Alcohol: 14.6%

pH: 3.55

TA: 6.5 g/L

Bottled: May 26, 2020

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 produce a limited quantity of a single varietal Tannat for our Silver Label Club. The 2018 Tannat has aromas of red currant, pomegranate seed, clove, and cinnamon. The palate is rich upon entry, bursting with raspberry, cherry, and black tea. The tannins are present, but well integrated, creating a long, textured, powerful finish.

Pair with roasted meats, hearty stews, and dry-rubbed BBQ.

Drink now through 2035.

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