

2019
BLOCK 22
SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Dates: Syrah – Block 22: 10/5/19

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: 5.5 g/L

RS: 1 g/L

Bottled: May 13, 2021

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. In the 2019 vintage, aromas of blueberry, plum, cinnamon, and a hint of toasted oak fill the glass. The palate is rich upon entry, with flavors of blackberry, elderberry, and a touch of dark chocolate. Mild tannins on the finish create balanced structure in this powerful wine.

Pair with reduction sauces, game, BBQ, and roasted meats.