

2019
GRENACHE
BLANC



HALTER RANCH

Blend: 78% Grenache Blanc,
17% Picpoul Blanc, 5% Viognier

Harvest Dates: Grenache Blanc – Block 34: 10/11/19
Picpoul Blanc – Block 46: 9/21/19
Viognier – Block 36: 9/14/19

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 8 months in 100% neutral French oak.

Alcohol: 14.1%

pH: 3.28

TA: 6.4 g/L

RS: 1 g/L

Bottled: May 5, 2021

Production: 1,200 Cases

TASTING NOTES:

Aromas of pear, orange blossom and honeysuckle fill the glass. The palate is bright upon entry, with citrus flavors evolving into nectarine and honey. The rich, long finish has a touch of minerality making it a perfect food pairing wine or aperitif.

Pair with any oysters, linguine and clams, crudo, or a warm summer day.