

2019
GRENACHE



HALTERRANCH

Blend: 100% Grenache

Harvest Dates: Grenache – Block 16: 10/9/2019

Fermentation: Fermented in stainless steel tanks with pump overs three times per day for the first week. Pump overs were then reduced to one time per day to avoid heavy tannin extraction and maintain bright fruit.

Aging: Aged 16 months in two concrete tanks, also called Hippos. Concrete tanks limit oxygen intake during aging, preserving bright fruit characteristics and keeping the wine fresh.

Alcohol: 14.2%

pH: 3.54

TA: 5.9 g/L

RS: 1 g/L

Bottled: May 13, 2021

Production: 300 cases

TASTING NOTES:

Aromas of wild strawberry, raspberry, and ripe plum fill the glass. The entry on the palate is bright with powerful fruit, spice, and a hint of minerality from the concrete tank. A clean, balanced, low tannin finish makes this wine perfect for pairing with food and good company!

Pair with homemade pastas, BBQ'D pizzas, or charcuterie.