

2019
PICPOUL BLANC



HALTER RANCH

Blend: 100% Picpoul Blanc

Harvest Dates: 9/28/19 Picpoul Blanc-Block 76

Fermentation: Fermented cold (approximately 52 degrees) in a stainless-steel tank, primary fermentation lasted 18 days. This wine did not undergo malolactic fermentation.

Aging: Tank aged 'sur lie' for 6 months.

Alcohol: 11.2%

pH: 3.05

TA: 6.6 g/L

Bottled: May 4, 2020

Production: 400 cases

TASTING NOTES:

Picpoul Blanc is a Rhône varietal commonly associated with the Languedoc-Roussillon and Châteauneuf-du-Pape regions in Southern France. Picpoul Blanc literally translates to lip stinger, a reference to its natural high acidity. Although we traditionally use Picpoul Blanc as a blending grape, in special years we will bottle a standalone offering. Aromas of crushed pineapple, lemon meringue pie and kiwi lead to a light, fresh palate with notes of lychee, pink grapefruit and a hint of lime. Enjoy with oysters, sushi, bold cheeses and cream-based pastas.

Drink now through 2022.



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