



2019 ROSÉ

# HALTER RANCH



*Blend:* 65% Grenache, 19% Mourvèdre,  
16% Picpoul Blanc

*Harvest Dates:* Grenache - Block 77: 9/25/19,  
Block 58: 9/25/19,  
Block 16L: 9/27/19,  
Block 59: 10/3/19  
Mourvèdre - Block 15: 10/14/19  
Picpoul Blanc - Block 38: 10/18/19

*Fermentation:* The berries were lightly crushed with 24 hours of skin contact, then pressed and fermented in stainless steel tanks; multiple tanks of Rosé were blended in different proportions after fermentation to create the final cuvée.

*Aging:* Aged two months in stainless steel tanks; no oak barrel aging, no malolactic fermentation.

*Alcohol:* 13.30%

*pH:* 3.16

*TA:* 5.4 g/L

*RS:* 0.6 g/L

*Bottled:* December 11 and 12, 2019

*Production:* 3,100 Cases

## TASTING NOTES:

Our 2019 Rosé features aromas of guava, ripe kiwi and watermelon rind. On the palate, our Grenache-based blend imparts notes of tropical fruits, feijoa and pink grapefruit, with a bright and crisp minerality.

*Delicious on its own, this wine also pairs well with prosciutto and melon, salmon and light pasta dishes.*



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