

2019
SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Date: Block 74: 9/29/19
Block 6: 9/14/19
Block 23: 10/1/19
Block 45: 10/4/19
Block 22: 10/23/19

Fermentation: Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days.

Aging: Aged for 16 months in 59-gallon French oak barrels, 40% of which were new oak.

Alcohol: 14.3%

pH: 3.78

TA: 5.8 g/L

Bottled: July 7, 2021

Production: 3,000 Cases

TASTING NOTES:

Our 2019 Estate Syrah exudes aromas of blueberry, plum, eucalyptus and a touch of cocoa powder. The entry is rich, juicy and mouth coating with flavors of bramble fruits, pie spices and clove. Soft, textured tannins round out the finish of this easy drinking velvety Syrah.

Pair with roasted meats, BBQ, truffles, and cocoa-rubbed meats.

Drink now through 2035.

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