

2019
TANNAT



HALTER RANCH

Blend: 100% Tannat

Harvest Dates: Tannat – Block 20: 9/13/19

Fermentation: Destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed) and closed top fermentors. The barrels received punch-downs three to five times daily for 10 days. The closed top fermentors received open pump-overs two to three times daily for an average of 14 days.

Aging: Aged 16 months in French oak barrels, 60% of which were new oak.

Alcohol: 14.2%

pH: 3.52

TA: 6.2 g/L

RS: 1 g/L

Bottled: July 29, 2021

Production: 250 Cases

TASTING NOTES:

Tannat is traditionally associated with the Madiran region of France at the foothills of the Pyrenees Mountains, and it has also become the national grape of Uruguay. Although typically used as a blending component at Halter Ranch, we produce a limited quantity of a single varietal Tannat for our Silver Label Club. The 2019 Tannat features aromas of blackberry, clove, wet stone, and a touch of coffee. The flavors are dark and rich, with blue fruits complimented by spice and cocoa. The finish is balanced but firm, showcasing the varietal's tannin presence and great acidity.

Pair with nutty cheeses, lamb, savory meaty dishes, and roasted meats.