

2020
BLOCK 22 SYRAH



HALTER RANCH

Blend: 100% Syrah

Harvest Date: Syrah – Block 22: 9/27/20

Fermentation: The Syrah was destemmed and fermented in a combination of new and neutral French oak barrels (with their heads removed). The barrel becomes both the fermentation and the aging vessel. The fruit was coldsoaked for four days prior to each barrel being hand-inoculated. Three to five punchdowns daily helped to extract flavors and tannins from the fruit and oak.

Aging: Aged 18 months in French oak barrels, 50% of which were new.

Alcohol: 14.8%

pH: 3.67

TA: 6.0 g/L

Bottled: May 9, 2022

TASTING NOTES:

The 2020 Block 22 Syrah features aromas of blueberry, ripe plum, cinnamon, and nutmeg. The entry is rich and juicy, driven by flavors of elderberry, raspberry, and boysenberry preserve. The midpalate has length and acidity, balanced by soft, supple tannins that lead to a clean, food-friendly finish.

Pair with wild game, bacon, savory dishes, and coffee-rubbed meats.

Enjoy now through 2050.

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