

2020
CUVÉE ALICE



HALTER RANCH

Blend: 45% Grenache, 40% Syrah, 8% Tannat,
7% Mourvèdre

Harvest Date: Grenache – Block 1: 9/14/20
Syrah – Block 23: 9/28/20
Tannat – Block 20: 10/22/20
Mourvèdre – Block 69: 10/12/20

Fermentation: A portion of the four varietals were co-fermented in different closed top fermentors, with open pump-overs two times daily for an average of 10 days. Other portions were fermented separately then added to the blend post malolactic fermentation.

Aging: Aged 18 months in neutral French oak barrels.

Alcohol: 14.7%

pH: 3.81

TA: 5.3 g/L

Bottled: August 3, 2022

Production: 425 Cases

TASTING NOTES:

The 2020 Cuvée Alice has aromas of rose petals, blood orange, and bing cherry. The entry is soft, supple, and inviting to the palate with flavors of dragon fruit, raspberry, and mulled spices. The vibrant acid and low tannin structure makes this wine a perfect option for pairing with food, and equally a wine that will age gracefully.

Pair with charcuterie, wild game, duck, and Bolognese sauces.

Enjoy now through 2050.

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