

2020
LIBELLE



HALTER RANCH

Blend: 100% Picpoul Blanc

Harvest Date: Picpoul Blanc - 8/28/2020

Fermentation: The base wine was fermented in a combination of a stainless-steel tank and two neutral French oak barrels. The various vessels were combined prior to putting the wine on tirage. This wine was vinified in the Method Champenoise, where the secondary fermentation occurred in bottle under a crown cap.

Aging: This wine was left on tirage (on its lees) for 30 months prior to disgorging.

Alcohol: 11.0%

pH: 3.04

TA: 8.2 g/L

Bottled: Disgorging Date - September 18, 2023

TASTING NOTES:

The 2020 Libelle is a very unique offering as it is a sparkling wine made from 100% Picpoul Blanc grapes. The wine is vinified in the Methode Champenoise, where the secondary fermentation occurs in bottle to create natural carbonation. Aromas of crushed pineapple, lime, citrus, and a touch of cream jump from the glass. The entry is bright, crisp, reminiscent of celebration, with flavors of lemon, guava, and pear that segue into a balanced, clean finish.

Enjoy as an aperitif, with cheese and charcuterie, oysters or any celebration.

Drink now through 2040.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · VISIT@HALTERRANCH.COM
WWW.HALTERRANCH.COM