

2020  
TANNAT



# HALTER RANCH

*Blend: 100% Tannat*

*Harvest Date: Tannat – Block 20: 10/16/20*

*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 for 18 months in French oak barrels, 40% of which were new.*

*Alcohol: 14.5%*

*pH: 3.77*

*TA: 5.6 g/L*

*Bottled: August 3, 2022*

## TASTING NOTES:

The 2020 Reserve Tannat features aromas of clove, cardamon, black tea, and dark fruits. The entry is juicy and textured, driven by flavors of blackberry, black currant, and a mix of baking spices. The integrated midpalate and finish bring structure, tannin, and length, making an age-worthy wine for your cellar.

*Pair with Korean BBQ, dry-rubbed meats, reduction sauces, and ribs.*

*Enjoy now through 2050.*

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446

PHONE: 805-226-9455 · INFO@HALTERRANCH.COM

WWW.HALTERRANCH.COM