

2020  
TEMPRANILLO



# HALTER RANCH

*Blend:* 100% Tempranillo

*Harvest Date:* Tempranillo – Block 27: 9/21/20

*Fermentation:* Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 12 days.

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

*Alcohol:* 14.2%

*pH:* 3.82

*TA:* 5.2 g/L

*Bottled:* August 3, 2022

*Production:* 175 Cases

## TASTING NOTES:

Tempranillo is a varietal indigenous to Spain. The 2020 Reserve Tempranillo has a dark purple hue, violet color, with bright red edges. Aromas of bramble fruits, licorice, wet slate, and pencil lead fill the glass. The entry illuminates with fruit, flavors of raspberry, currants, sage, and a touch of toasted oak. The mid-palate and finish show Tempranillo's structure of long, integrated tannins making this wine a great bottle to lay down for extended aging.

*Pair with steaks, roasted meats, reduction sauces, and hearty stews.*

*Enjoy now through 2050.*

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