

2021 CARIGNAN



HALTER RANCH

Blend: 100% Carignan

Harvest Date: Block 68: 10/01/21

Fermentation: Fermented in stainless steel tanks with pump overs three times per day for the first week. Pump overs were then reduced to one time per day to avoid heavy tannin extraction and maintain bright fruit.

Aging: Aged 16 months in neutral French oak.

Alcohol: 14.7%

pH: 3.72

TA: 5.6 g/L

Bottled: May 9, 2023

TASTING NOTES:

The glass is filled with aromas of cranberry, pomegranate, red currant, and cinnamon. As you take your first sip, you'll encounter a soft, rich, and multi-dimensional experience, revealing flavors of raspberry, cherry, and red mulberry. The midpalate is smooth and crisp with lengthy acid and a fresh, bright finish.

Pair with charcuterie, fresh salads, lamb, pork, and lighter meats.

Drink now through 2035.

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