

## 2021 EL PECADO



## HALTER RANCH

*Blend:* 78% Tannat, 22% Grenache

*Harvest Date:* Tannat - Block 30C: 10/23/21  
Grenache - Block 29: 9/28/21

*Fermentation:* The Grenache portion of the grapes were hung from a drying rack for 4 weeks on handmade wooden racks prior to combining with the Tannat in tank for fermentation. The drying of the Grenache dehydrated the grapes by 40%, increasing sugar and concentration. The tank was infused with hand roasted coffee beans and cacao nibs to add a unique flavor. Fermentation lasted 14 days with pumpovers taking place twice per day. We halted the fermentation with natural sugar remaining to create this dessert wine.

*Aging:* Aged for 16 months in French oak barrels, 20% of which were new oak infused with hand roasted coffee beans and cacao nibs.

*Alcohol:* 15%

*pH:* 3.73

*TA:* 5.8 g/L

*RS:* 40 g/L

*Bottled:* September 13, 2023

### TASTING NOTES:

The El Pecado showcases aromas of berry compote combined with hazelnut, molasses, mocha, and roasted coffee. The entry is sweet, soft, and rich, bursting with red fruit. The rich midpalate is complemented by the natural residual sugar, creating an intense mouthfeel. The finish is soft, yet structured, making this a truly one-of-a-kind dessert wine.

*Pair with anything chocolate or coffee.*

*Drink now through 2040.*

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