

2022  
EFFERVESCENT ROSÉ



## HALTER RANCH

*Blend:* 89% Grenache, 10% Picpoul Blanc,  
1% Mourvèdre

*Harvest Date:* Grenache – Block 25: 9/3/22  
Picpoul Blanc – Block 76: 9/1/22  
Mourvèdre – Block 4: 9/23/22

*Fermentation:* The grapes were lightly crushed and the juice cold-soaked on skins for 24 hours. After gentle pressing, the juice was transferred to tank. Fermentation in tank at 52° lasted 15 days. After fermentation, the wine was racked once off lees and left to settle for 4 months in stainless steel tanks, holding on to natural CO<sub>2</sub>.

*Aging:* Aged six months in stainless steel tanks.

*Alcohol:* 12.8%

*pH:* 3.20

*TA:* 6.1 g/L

*RS:* 2.0 g/L

*Bottled:* February 27, 2023

### TASTING NOTES:

Aromas of watermelon, strawberry, and citrus fill the glass. The entry is peppered with bubbles, followed by a smooth mid palate with flavors of pear, white peach, and raspberry. The finish is balanced and clean with a touch of acidity making this wine great for any occasion.

*Enjoy as an apéritif or pair with oysters, ceviche, salmon, and gazpacho!*

*Drink now through 2024.*

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