

2022 ROSÉ



HALTER RANCH

Blend: 86% Grenache, 11% Picpoul Blanc, 3% Mourvèdre

Harvest Date: Grenache – Block 25: 9/20/22
Picpoul Blanc – Block 76: 9/21/22
Mourvèdre – Block 4: 10/2/22

Fermentation: The berries were lightly crushed with 24 hours of skin contact, then pressed and fermented in stainless steel tanks; multiple tanks of Rosé were blended in different proportions after fermentation to create the final cuvée.

Aging: Aged two months in stainless steel tanks; no oak barrel aging, no malolactic fermentation.

Alcohol: 13.1%

pH: 3.31

TA: 5.6 g/L

Bottled: January 5, 2023



TASTING NOTES:

The 2022 Rosé opens with aromas of strawberry, raspberry, apple, and Anjou pear. The entry is bright and crisp, with flavors bursting with dried mango, watermelon and a hint of citrus. A juicy texture segues into a clean, refreshing finish.

Pair with citrus-based salads, pastas with red sauce, prosciutto, and watermelon sorbet.

Drink now through 2025.

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