

2023 Rosé



HALTER RANCH

Blend: 93% Grenache, 5% Picpoul Blanc, 2% Syrah

Harvest Date: Grenache - Block 25: 9/12/23
Picpoul Blanc - Block 76: 9/16/23
Syrah - Block 6: 9/19/23

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 3 months in stainless steel tanks; no oak barrel aging, no malolactic fermentation.

Alcohol: 13%

pH: 3.2

TA: 5.7 g/L

Bottled: February 12, 2024

Tasting Notes:

The 2023 Rosé opens with inviting aromas of ripe strawberry, pomegranate, and citrus. The entry is crisp and seamless, bursting with mouthwatering flavors of watermelon, cranberry, and mango. The finish is vibrant and clean, with great length and balanced acidity.

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

Drink now through 2027.

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