

2021  
PICPOUL BLANC



# HALTER RANCH

*Blend:* 100% Picpoul Blanc

*Harvest Date:* Picpoul Blanc – 9/14/21 – Block 76

*Fermentation:* Fermented in neutral French oak barrels. The barrels were stirred once per week after finishing primary fermentation to incorporate the lees (battonage). This wine did not undergo malolactic fermentation.

*Aging:* 100% Neutral French oak for 4 months.

*Alcohol:* 12%

*pH:* 3.15

*TA:* 7.2 g/L

*Bottled:* March 3, 2022

*Production:* 225 Cases

## TASTING NOTES:

Picpoul Blanc is a Rhône varietal commonly associated with the Languedoc-Rousillon and Châteauneuf-du-Pape regions in Southern France. Picpoul Blanc literally translates to lip stinger, a reference to its natural high acidity. Although we traditionally use Picpoul Blanc as a blending grape, in special years we will bottle a standalone offering. The 2021 Picpoul Blanc features aromas of crushed pineapple, lemon zest, and a touch of crème brûlée. The flavors are bright with stone fruit, citrus, and lengthy acid that creates a vibrant texture and mouthfeel.

*Enjoy with oysters, summer salads, and beautiful days.*

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446

PHONE: 805-226-9455 · INFO@HALTERRANCH.COM

WWW.HALTERRANCH.COM