

## 2021 ROSÉ



## HALTER RANCH

Blend:	71% Grenache, 22% Picpoul Blanc, 7% Mourvèdre
Harvest Dates:	Grenache – Block 25: 9/19/21 Picpoul Blanc – Block: 9/23/21 Mourvèdre – Block: 10/14/21
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:	12.9%
pH:	3.23
TA:	6.2 g/L
RS:	1 g/L
Bottled:	December 9, 2021
Production:	1,500 Cases

## TASTING NOTES:

The 2021 Rosé features aromas of wild strawberry and olallieberry with a touch of citrus. The entry is clean and crisp with flavors of ripe watermelon, raspberry, and a hint of ripe cherry.

The wine pairs excellently with salmon, light pastas, or sunny days.

8910 Adelaida road · paso robles, ca 93446 phone: 805-226-9455 · info@halterranch.com www.halterranch.com