

2021
VERMENTINO



HALTER RANCH

Blend: 100% Vermentino

Harvest Date: Block 31A: 9/14/21

Fermentation: The grapes were harvested and the juice was lightly pressed from the whole berries. Cold settling took place prior to being racked clean off of solids and inoculated with yeast. Fourteen days of cold fermentation in tank captured bright aromas and the wine finished fermentation at 12% alcohol. Two months aging on lees softened the edges prior to being racked clean again and held in tank for bottling.

Aging: Aged seven months in stainless steel tanks.

Alcohol: 12%

pH: 3.22

TA: 6.5 g/L

Bottled: March 3, 2022

Production: 528 Cases

TASTING NOTES:

The 2021 Vermentino showcases aromas of white peach, lemon and a touch of honey. The palate is soft and rich upon entry, with flavors of orange zest, citrus, marmalade and a touch of minerality that comes from limestone-rich soils.

Enjoy with oysters, crudo, lobster bisque, and sunsets!

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