

EFFERVESCENT ROSÉ



## HALTER RANCH

*Blend:* 59% Grenache, 37% Mourvèdre,  
4% Picpoul Blanc

*Harvest Date:* Grenache – Block 25: 9/16/21  
Mourvèdre – Block 69: 9/22/21  
Picpoul Blanc – Block 76: 9/14/21

*Fermentation:* The grapes were lightly crushed and the juice cold-soaked on skins for 24 hours. After gentle pressing, the juice was transferred to tank. Fermentation in tank at 52° lasted 15 days. After fermentation, the wine was racked once off lees and left to settle for 4 months in stainless steel tanks, holding on to natural CO<sub>2</sub>.

*Aging:* Aged six months in stainless steel tanks.

*Alcohol:* 12.8%

*pH:* 3.35

*TA:* 5.8 g/L

*RS:* 2.0 g/L

*Bottled:* April 6, 2022

### TASTING NOTES:

Subtle aromas of strawberry, raspberry, and a touch of citrus fill the glass of the Effervescent Rosé. The entry has a slight spritz from the residual CO<sub>2</sub> of fermentation. The palate consists of pomegranate, blood orange, and hint of Anjou pear.

*Enjoy as an apéritif or pair with oysters, ceviche, salmon, and gazpacho!*

*Drink now through 2024.*

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