

2020
GRENACHE BLANC



HALTER RANCH

Blend: 79% Grenache Blanc, 12% Picpoul Blanc, 9% Viognier

*Harvest Date: Grenache Blanc – Block 34: 10/02/20
Picpoul Blanc – Block 46: 9/16/20
Viognier – Block 36: 9/07/20*

Fermentation: Fermented in two Hungarian 500L puncheons and the remainder 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: Aged 'Sur Lie' eight months in the same vessels it was fermented in.

Alcohol: 13.6%

pH: 3.38

TA: 5.8 g/L

RS: 1.0 g/L

Bottled: July 7, 2021

TASTING NOTES:

The 2020 Grenache Blanc presents with aromas of stone fruit, jasmine, and a touch of honey. The entry is soft and rich filled with flavors of melon, Anjou pear, and ripe pineapple. The palate is crisp with fresh acidity and layered with hints of subtle cream from the 'Sur Lie' aging.

Pair with crudo, bisque, fresh melon, and hot summer days!

Drink now through 2028.

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