

2019
CDP



HALTER RANCH

Blend: 60% Grenache, 22% Syrah,
10% Tannat, 8% Mourvèdre

Harvest Dates: Grenache –
Block 66: 10/4/19
Block 39-41: 10/9/19
Syrah – Block 24: 9/22/19
Tannat – Block 19: 10/19/19
Mourvèdre – Block 4: 10/26/19

Fermentation: Multiple tanks were co-fermented with various proportions of Grenache, Syrah, Mourvèdre, and Tannat. The grapes were destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 10 days.

Aging: 92% of the wine was aged in neutral French oak barrels, 8% was aged in Concrete Hippos.

Alcohol: 14.7%

pH: 3.61

TA: 5.6 g/L

RS: 1 g/L

Bottled: July 7, 2021

Production: 4,000 Cases

TASTING NOTES:

The 2019 CDP features aromas of raspberry, wild strawberry, and dark cherry. This wine showcases bright, crisp flavors of bramble fruits, blueberry, and Asian spices. The palate is seamless and low in tannins, making this wine easy drinking and perfect for pairing with food.

Pair with pork chops, lamb, sausage, meat-based pastas, and good company!



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