

2023 Heida



## HALTER RANCH

**Blend:** 100% Heida

**Harvest Date:** Heida – Vineyard View 1 & 2: 9/10/23  
Our 1.7 acre Heida vineyard is nestled amongst Halter Ranch's prestigious Vineyard View lodging.

**Fermentation:** The grapes were hand harvested and whole cluster pressed to extract the juice. Fermentation took place in a stainless steel tank for 14 days. Temperatures were kept around 58 degrees to highlight bright aromas. After fermentation completed, the wine was chilled down to prevent malo-lactic fermentation and maintain acidity. The wine aged in tank for 4 months on its lees to round the palate and soften the edges.

**Aging:** Aged 4 months in stainless steel tanks.

**Alcohol:** 12.5%

**pH:** 3.12

**TA:** 6.7 g/L

**Bottled:** January 29, 2024

### Tasting Notes:

The 2023 Heida opens with enticing aromas of crushed pineapple, jasmine, and stone fruits. Its entry is crisp and bright, offering flavors of Meyer lemon, ripe peach, passion fruit, and honey. The lengthy midpalate gracefully transitions into a clean, balanced finish, making it an ideal companion for a variety of culinary pairings.

*Pair with salads, fish, fondue, and warm afternoons.*

*Drink now through 2035.*

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