



## HALTER RANCH VINEYARD

### 2006 GSM

*Blend:* 52% Grenache  
33% Mourvèdre  
15% Syrah

*Harvest Dates:* Grenache – Block 28B 10/31/06  
Mourvèdre – Block 28A 10/23/06  
Syrah – Block 4 & 5 10/9/06

*Fermentation:* Open-top fermenters - 14 days

*Barrel Aging:* 18 months in French oak barrels

*Alcohol:* 15.0%

*pH:* 3.53

*TA:* 6.9 g/liter

*Bottled:* February 14, 2008

*Production:* 478 cases (12 x 750ml)

### TASTING NOTES

Our 2006 GSM Red is a Southern Rhône Valley-style blend of Grenache, Syrah and Mourvèdre. Its brilliant ruby color foreshadows the wine's bright fruit aromas, which are keyed on black plums, red cherries and cranberry, with smoke, cumin, rosehips and sweet oak tones completing the olfactory picture. On the palate, GSM is medium-bodied with well-structured tannins and pure red cherry, raspberry and cranberry flavors made more complex by notes of mint, tar, toast and cedar. A fine choice for near-term drinking, especially with barbecued chicken, grilled sausages and Mediterranean-style pizzas, this luscious red will age well for another 4-6 years.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446  
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977  
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM

