



## HALTER RANCH VINEYARD

### 2006 SYRAH

*Blend:* 76% Syrah  
17% Malbec  
7% Mourvèdre

*Harvest Dates:* Syrah – Block 22A 10/7/06  
Block 22B 10/16/06  
Block 11 10/16/06  
Malbec – Block 42 9/25/06  
Mourvèdre – Block 28A 10/23/06

*Fermentation:* Open-top fermenters - 14 days  
*Barrel Aging:* 18 months in French oak barrels

*Alcohol:* 15.0%

*pH:* 3.43

*TA:* 6.8 g/liter

*Bottled:* July 8, 2008

*Production:* 968 cases (12 x 750ml)

### TASTING NOTES

Our 2006 Syrah entices with an intense garnet hue and a nose redolent of dusty cherries, blackberries, black pepper, smoke and brown sugar. The palate fulfills the promise with rich, ripe flavors of blackberry, black cherry, roasting game, spice, vanilla and smoke, all framed by ripe, supple tannins, vibrant acidity and a lengthy finish punctuated with a kiss of sweet vanilla. Although this succulent Syrah is hard to resist now with grilled and barbecued meats, it will develop additional complexity with another 7 to 10 years of cellaring.