



HALTER RANCH VINEYARD

2007 CABERNET SAUVIGNON VINEYARD 41

Blend: 100% Cabernet Sauvignon

Harvest Dates: Cabernet Sauvignon –
Block 41 9/15/07

Fermentation: Destemmed and fermented in
closed-top fermenters with a
combination of punch-down and
pump-over twice daily for 21 days.

Aging: Aged 18 months in French oak
barrels, 100% of which are new.

Alcohol: 15.0%

pH: 3.54

TA: 6.6 g/L

Bottled: July 22, 2009

Production: 73 cases (750ml)

TASTING NOTES

Vineyard Block 41, the highest Cabernet Sauvignon planting in Halter Ranch Vineyard, consistently produces the best quality Cabernet on the ranch. Dark in color and deeply concentrated, the Vineyard 41 Cabernet Sauvignon has a complex array of aromas; blackberry and black cherry fruit followed by toasty, cedar scents. Elegant, supple tannins guide this outstanding wine through a long, rich finish. Delicious now with grilled steak and lamb, prime rib, and other hearty meat dishes, it will age beautifully for another 7-10 years.

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