



HALTER RANCH VINEYARD

2008 CABERNET SAUVIGNON

Blend: 81% Cabernet Sauvignon
9% Petit Verdot
5% Malbec
3% Merlot
2% Cabernet Franc

Harvest Dates: Cabernet Sauvignon –
Block 20 & 21 10/22/08
Block 27 9/8/08
Block 30 10/23/08
Block 41A 10/1/08
Block 41B 10/3/08
Petit Verdot– Block 23 9/23/08
Malbec – Block 42 9/30/08
Merlot – Block 33 10/16/08
Cabernet Franc – Block 24 10/20/08

Fermentation: Destemmed and fermented in closed-top fermenters, with punch-downs or pump-overs twice daily for 21 days.

Aging: Aged 18 months in French oak barrels, 30% of which are new.

Alcohol: 15.1%

pH: 3.45

TA: 7.2 g/L

Bottled: July 15, 2010

Production: 1769 cases (750ml)

TASTING NOTES

Blended with traditional Bordeaux varieties our Cabernet Sauvignon is dark ruby in color and deeply concentrated with aromas of blackcurrant and blackberry, interwoven with earth, sage, and spice. Big, ripe and juicy on the palate, its mouth-filling blackcurrant and dark plum flavors are balanced by round, supple tannins that guide the wine through a long, rich and smooth finish. Delicious now with grilled steak and lamb, prime rib, venison stew and other hearty meat dishes, it will age beautifully for another 7-10 years.

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