



HALTER RANCH VINEYARD

2008 CÔTES DE PASO

Blend: 41% Grenache
30% Mourvèdre
18% Syrah
7% Counoise
4% Cinsault

Harvest Dates: Grenache –
Block 29 10/20/08
Block 28B 10/13/08
Mourvèdre – Block 28A 10/30/08
Syrah – Block 5 9/24/08
Counoise – Block 36 10/20/08
Cinsault – Block 37 10/13/08

Fermentation: Destemmed and fermented in
open-top fermenters with
punch-downs twice daily for
14 days. Aged 18 months in French
oak barrels, 25% of which are new.

Alcohol: 15.5%

pH: 3.63

TA: 6.2 g/L

Bottled: March 23, 2010

Production: 649 cases (750ml)

TASTING NOTES

A Southern Rhône Valley-style blend of Grenache, Mourvèdre, Syrah, Counoise and Cinsault (think Châteauneuf-du-Pape), the 2007 Côtes de Paso displays a dark ruby color and aromas sage, spice and roast coffee notes. The sumptuous palate offers blackberry and spicy blackcurrant flavors, leading to a long, rich finish featuring round, ripe tannins and a savory roasted tone. Delicious now with grilled lamb and steak, rib roast, and hearty stews made with “herbes de Provence”, this luscious red will age well for another 4-6 years.

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