



HALTER RANCH VINEYARD

2008 SYRAH

Blend: 81% Syrah
11% Malbec
5% Mourvèdre
3% Viognier

Harvest Dates: Syrah – Block 5 9/24/08
Block 11 9/29/08
Block 22A 9/23/08
Block 22B 9/29/08
Malbec – Block 42 9/30/08
Mourvèdre – Block 28A 10/30/08
Viognier – Block 35 10/14/08

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 oak.

Alcohol: 15.4%
pH: 3.65
TA: 6.8 g/L

Bottled: July 16, 2010
Production: 890 cases (750ml)

TASTING NOTES

Our 2008 Syrah captures the taster's attention with its opaque purple color and intense aromas of sweet boysenberry, Olallieberry and violet. The wine's lush, fruit flavors are complemented by ripe tannins culminating in a long, sumptuous finish. This opulent red will make a delicious accompaniment to hearty foods like pepper steak, barbecued ribs, grilled spicy sausage and cassoulet. Enjoy over the next 7-10 years.

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