



## HALTER RANCH VINEYARD

### 2014 MALBEC RESERVE

*Blend:* 85% Malbec  
15% Petit Verdot

*Harvest Dates:* Malbec –  
Block 10: 9/23/14  
Block 47: 9/5/14  
Block 29: 9/24/14  
Block 53: 9/12/14

*Petit Verdot – Block 48: 9/5/14*

*Fermentation:* Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by open pump-overs two to three times daily for an average of 16 days.

*Aging:* Aged 18 months in French oak barrels, 60% of which were new oak.

*Alcohol:* 14.6%

*pH:* 3.67

*TA:* 6.5 g/L

*Bottled:* April 27, 2016

*Production:* 200 cases (750ml)

### TASTING NOTES

Traditionally at Halter Ranch we blend Malbec and Petit Verdot into our estate Cabernet Sauvignon and Ancestor wines. With this reserve offering, the Malbec is able to shine with some help from its Bordeaux counterpart, Petit Verdot. Malbec's big juicy fruit combines beautifully with the structure and depth of Petit Verdot to create a balanced, delicious wine. Aromas of blueberries and graphite lead to flavors of strawberry and rhubarb. The good acidity and fine tannin structure of this wine make it a good candidate to cellar for years to come.

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