



HALTER RANCH VINEYARD

2015 MALBEC RESERVE

Blend: 97% Malbec
3% Petit Verdot

Harvest Dates: Malbec –
Block 10: 9/14/15
Block 47: 9/30/15

Petit Verdot –
Block 48: 9/30/15
Block 49: 10/2/15

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, 25% of which were new oak.

Alcohol: 14.8%

pH: 3.77

TA: 5.9 g/L

Bottled: April 24, 2017

Production: 200 cases (750ml)

TASTING NOTES

Traditionally at Halter Ranch we have used Malbec as a blending component, however, with this reserve offering, the Malbec is able to shine with a little 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 mixed berry compote. The balanced acidity and fine tannin structure of this wine make it a good candidate to cellar for years to come. Pair this offering with grilled, smoked or roasted meats.

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