



HALTER RANCH VINEYARD



2016 ANCESTOR ESTATE RESERVE

Blend: 70% Cabernet Sauvignon
19% Petit Verdot
11% Malbec

Harvest Dates: Cabernet Sauvignon -
Block 51: 9/29/16
Block 52: 9/29/16
Block 30: 10/14/16

Petit Verdot -
Block 48: 10/4/16
Block 49: 10/4/16

Malbec -
Block 53: 10/5/16

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, 50% of which were
new oak.

Alcohol: 14.60%

pH: 3.82

TA: 5.8 g/L

Bottled: April 19 and 20, 2018

Production: 3,300 Cases

TASTING NOTES

Our flagship wine, Ancestor, is our Bordeaux-style reserve blend, and a homage to the Ancestor Tree, the largest Coast Live Oak on record. Carefully selected barrels of Cabernet Sauvignon, Malbec and Petit Verdot were blended for this Cuvée which offers aromas of berry compote and baking spices. Rich and powerful on the palate, 2016 Ancestor, displays flavors of boysenberry, cassis, and graphite with a long, silky mouthfeel that leads to a well-structured finish. Ancestor pairs well with beef, lamb, and game. Enjoy now, or set aside for a special occasion, as this wine will develop beautifully for years to come.

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