



HALTER RANCH VINEYARD

2016 CABERNET SAUVIGNON

Blend: 78% Cabernet Sauvignon,
16% Malbec, 6% Petit Verdot

Harvest Dates: Cabernet Sauvignon -
Block 9: 10/7/16
Block 21: 10/24/16
Block 30: 10/26/16

Malbec -
Block 53: 10/5/16
Block 10: 10/6/16

Petit Verdot -
Block 63: 10/14/16

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 14 days.

Aging: Aged 18 months in French oak barrels, 30% of which were new oak.

Alcohol: 14.20%

pH: 3.81

TA: 6.1 g/L

Bottled: April 23 and 24, 2018

Production: 5,300 Cases



TASTING NOTES

Cabernet Sauvignon is our most widely planted varietal at Halter Ranch with over one hundred acres under vine. The 2016 Cabernet Sauvignon possesses a classic profile with aromas of red and black currants, and graphite. Bright and fresh on the palate, this wine has flavors of red fruits and black cherries. A balanced mid-palate and well-integrated tannins lead to a long seamless finish. Delicious now, this wine will continue to develop for years to come. Pair with wood-fired pizza, braised game, and roasted or grilled meats.

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