



HALTER RANCH VINEYARD

2017 CABERNET SAUVIGNON

Blend: 80% Cabernet Sauvignon,
18% Malbec, 2% Petit Verdot

Harvest Dates: Cabernet Sauvignon-
Block 55E: 10/11/17
Block 51: 10/18/17
Block 21L: 10/25/17

Malbec-
Block 10: 9/12/17
Block 53: 10/23/17

Petit Verdot-
Block 63: 10/10/17

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: 14.60%

pH: 3.71

TA: 6.0 g/L

Bottled: April 22 to 24, 2019

Production: 7,600 Cases

TASTING NOTES

Cabernet Sauvignon is our most widely planted varietal at Halter Ranch with over 70 acres under vine. Our Cabernet Sauvignon possesses a classic profile with aromas of dark cherry and graphite. Bright and fresh on the palate, this wine has flavors of red and black currants with a hint of pencil shavings. Pair with wood-fired pizza, braised game, and roasted or grilled meats.

Drink now or cellar 10-12 years.



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