

2018
ANCESTOR
ESTATE RESERVE



HALTER RANCH

Blend: 71% Cabernet Sauvignon, 20% Malbec,
9% Petit Verdot

Harvest Dates: Cabernet Sauvignon-
Block 7: 9/28/2018
Block 61: 10/3/2018
Malbec-
Block 53: 9/17/2018
Petit Verdot-
Block 49: 10/14/2018

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: 14.8%

pH: 3.65

TA: 6.2 g/L

Bottled: May 20, 2020

Production: 3,200 Cases

TASTING NOTES:

The 2018 Ancestor features aromas of olallieberry, Bing Cherry, and a hint of cassis. The entry is soft and juicy, with flavors of blueberry and ripe plum. The mid-palate is rich with texture and flows into a clean, long finish with hints of toasted oak.

*Pair with braised and roasted meats, reduction sauces,
and bold BBQ.*

Enjoy now through 2035.

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