

2018
CABERNET
SAUVIGNON



HALTER RANCH

Blend: 75% Cabernet Sauvignon,
15% Malbec, 10% Petit Verdot

Harvest Dates: Cabernet Sauvignon-
Block 55: 10/16/18
Block 51: 10/19/18
Block 21: 10/25/18
Malbec-
Block 10: 9/28/18
Block 53: 10/2/18
Petit Verdot-
Block 63: 10/17/18

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 16 months in French Oak barrels, 30% of which were new Oak.

Alcohol: 14.6%

pH: 3.62

TA: 6.2 g/L

Bottled: May 20, 2020

Production: 5,000 Cases

TASTING NOTES:

The 2018 Cabernet Sauvignon is brimming with aromas of dark cherry, raspberry, cassis, and a hint of toasted Oak. The palate is soft and supple, with flavors of blueberry, blackberry, and a touch of caramel. The mid-palate segues into a clean, rich finish with gentle, integrated tannins.

Pair with lamb, short ribs, grilled meats, and reduction sauces.

Enjoy now through 2035

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