

2021
MALBEC



HALTER RANCH

Blend: 88% Malbec, 12% Cabernet Sauvignon

*Harvest Date: Malbec – Block 54: 9/29/21
Cabernet Sauvignon – Block 33: 10/19/21*

Fermentation: A 5-day cold soak followed by a hot fermentation during the first 6 days of primary. Pump-overs 2-3 times daily until temperatures were cooled down around day 7. Fermentation took place in stainless steel closed top tanks.

Aging: Aged 16 months in French oak barrels, 50% of which were new.

Alcohol: 14.2%

pH: 3.58

TA: 6.2 g/L

Bottled: August 6, 2023

TASTING NOTES:

Traditionally Malbec is used as a blending component at Halter Ranch, however, it shines in this special offering. The 2021 Reserve Malbec is brimming with blue fruits. Aromas of blueberries and cream, cinnamon, and vanilla fill the glass. The palate is gentle and rich, segueing into a wine with flavors of berry compote, allspice, and caramel.

Pair with tri-tip, glazed meats, and reduction sauces.

Enjoy now through 2045.

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