



HALTER RANCH
VINEYARD



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RESERVE

2003 CABERNET SAUVIGNON

Composition: 97% Cabernet Sauvignon
3% Syrah

Harvest Date: Cabernet Sauvignon –
Block 18, Sept. 28
Block 19, Sept. 28
Block 21, Sept. 28
Block 30, Oct. 8
Syrah – Block 5, Sept. 23

Barrel Aging: 18 months in French oak, 60% new

Alcohol: 14.9%

pH: 3.47

TA: 0.67 g/100 ml

Bottled: July 5, 2005

Cases: 601 (12 x 750 ml)
24 cases (6 x 1.5L)

WINEMAKER NOTES:

Our inaugural Cabernet Sauvignon Reserve was blended from two especially age-worthy lots of Cabernet Sauvignon grown on our estate, with a small amount of Syrah added for balance and complexity. One Cabernet lot came from a rugged hillside location on the ranch that yields exceptionally ripe, concentrated fruit with substantial tannins. The second lot came from a gentler slope on the ranch with deeper soils, which provides more elegant fruit with the firm acidity essential for extended bottle aging. While this superb wine is beginning to reveal its complex array of aromas, dominated now by cassis fruit and toasty, cedar scents derived from extended aging in new oak barriques, its deep, concentrated flavors, with proper cellaring, will continue evolving for another 7-10 years.

VINTAGE 2003:

The 2003 vintage began with dry weather in January, but February and March storms provided much-needed moisture to the vines. As in 2002, a warming trend at the end of March fostered an early April bud break, with warm weather at the end of May initiating an early, compressed flowering of the vines. This shortened bloom period portended the hectic, compressed harvest to follow. While mild mid-summer temperatures suggested the grapes could be picked at a leisurely pace, a six-day heat spike in mid-September launched a rapid, logistically challenging harvest, forcing us to pick fruit almost daily until harvest concluded on October 8th. Despite the challenges, early bud break and bloom ensured the grapes enjoyed a long hang-time and achieved full maturity while retaining healthy levels of acidity, resulting in balanced wines with rich fruit flavors.