



HALTER RANCH
VINEYARD



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2003 CABERNET SAUVIGNON

Composition: 93% Cabernet Sauvignon
7% Syrah

Harvest Date: Cabernet Sauvignon –
Block 21, Sept. 25 & 26
Block 30, Oct. 8
Block 27, Sept. 24 & 30
Block 22, Sept. 29
Syrah – Block 11, Sept. 25 & 26

Barrel Aging: 18 months in French oak, 40% new

Alcohol: 15.3%

pH: 3.51

TA: 0.66 g/100 ml

Bottled: July 1, 2005

Cases: 1471 (12 x 750 ml)
15 cases (6 x 1.5L)

Retail Price: \$28

WINEMAKER NOTES:

Our first release of Halter Ranch Estate Cabernet Sauvignon demonstrates why Westside Paso Robles has a growing reputation for producing world-class wine. Dark ruby-red in color, the wine offers classic cassis aromas with savory cocoa and sweet spice tones. Medium-full on the palate with ripe, intense flavors and well-integrated tannins, it's an ideal wine for those who enjoy young, vibrant Cabernet Sauvignons with plenty of rich flavor. With proper cellaring, it will gain additional complexity over the next 5-7 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.