



HALTER RANCH  
VINEYARD



8910 ADELAIDA ROAD

PASO ROBLES, CA 93446

PHONE: 805-226-9455

TOLL FREE: 888-367-9977

INFO@HALTERRANCH.COM

WWW.HALTERRANCH.COM

## 2003 SYRAH

*Composition:* 92% Syrah  
5% Cabernet Sauvignon  
2% Zinfandel  
1% Mourvèdre

*Harvest Date:* Syrah – Block 11, Sept. 25 & 26  
Syrah – Block 5, Sept. 23  
Cabernet Sauvignon – Block 27, Sept. 24  
Zinfandel – Block 10, Oct. 14  
Mourvèdre – Block 15, Oct. 21

*Barrel Aging:* 16 months in French oak, 50% new

*Alcohol:* 14.8%

*pH:* 3.52

*TA:* 0.61 g/100 ml

*Bottled:* April 29, 2005

*Cases:* 716 cases (12 x 750 ml)  
20 cases (6 x 1.5L)

*Retail Price:* \$28

### WINEMAKER NOTES:

Our second release of Halter Ranch Estate Syrah is introduced by fragrant, ripe plum aromas and the white pepper scents typical of Syrahs from France's Northern Rhône Valley. Medium-bodied, the wine's rich, savory fruit is enhanced by a toasty, sweet vanillin oak tone from its 16 months aging in barrel. Youthfully compact, it will benefit from additional bottle aging and handsomely reward 3-4 years' cellaring. If consumed in the next 1-2 years, decanting and aerating the wine will greatly enhance its enjoyment.

### 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.