



HALTER RANCH
VINEYARD



8910 ADELDAIDA ROAD
PASO ROBLES, CA 93446
PHONE: 805-226-9455
TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM
WWW.HALTERRANCH.COM

2004 RANCH RED

Composition: 35% Mourvèdre
25% Syrah
20% Cabernet Sauvignon
10% Counoise
10% Zinfandel

Harvest Date: Mourvèdre –
Block 15, Oct. 15
Block 28, Sept. 28
Syrah –
Block 5, Sept. 9
Block 11, Sept. 13
Cabernet Sauvignon – Block 27, Sept. 17
Counoise – Block 36, Oct. 8
Zinfandel – Block 10, Oct. 7

Barrel Aging: 15 months in French oak, 25% new

Alcohol: 15.3%

pH: 3.53

TA: 0.66 g/100 ml

Bottled: January 6, 2006

Cases: 468 cases (12 x 750ml)

WINEMAKER NOTES:

Our multi-variety Ranch Red has quickly become a customer favorite. Made in a rich, fruit-forward style, its bright, spicy-berry aromas and juicy, mouth-filling flavors are deliciously accessible. Although the blend changes slightly each vintage, you can always count on the high quality and incredible value of this zesty, crowd-pleasing red wine.

VINTAGE 2004:

Rainfall for the period of December 2003 through March 2004 was 50% to 60% below normal, totaling less than 20 inches. Storms in February provided much needed soil moisture for the start of the growing season. A spell of unseasonably warm weather at the end of April spurred shoot growth, helping to ensure a good canopy for ripening. Temperatures and growing conditions remained favorable during the summer, creating a positive transition to the fruit ripening cycle. Our first harvest of white grapes were picked the last three days of August, just before a heat wave of 100 plus temperatures set in during the first week of September. Warm temperatures provided the final push to ripeness for many of our Rhône varieties, with the Syrah harvest beginning as soon as the weather cooled on September 9th. Milder temperatures through the balance of the month allowed the harvest to proceed at a steady pace, with the last of the Cabernet being harvested on October 1st. Overall, the wines show exceptional ripeness, with all our reds displaying beautiful deep color and very plush tannins. 2004 promises to be one of the finest vintages since 1994.