



HALTER RANCH VINEYARD

2005 CABERNET FRANC

*Blend: 90% Cabernet Franc
10% Malbec*

*Harvest Dates: Cabernet Franc – Block 40B 10/5/05,
Malbec – Block 42 9/27/08*

*Fermentation: Small closed-top fermenters with
pump-over twice daily*

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

Alcohol: 15.0%

pH: 3.46

TA: 0.64 g/100 ml

Bottled: June 14, 2007

Production: 300 cases (750ml)

WINEMAKER NOTES

Our 2005 Estate Cabernet Franc is a far cry from the light-bodied, herbaceous wines made from the same variety in France. Very Californian in style, it's a full bodied, young red with dense, super-ripe, black fruit aromas and deeply extracted flavors bolstered by youthful, mouth-coating tannins. A wine built for the cellar, it can be paired now with barbecued ribs, hearty stews and strongly flavored cheeses, but will soften and gain further complexity with another 7-8 years of bottle aging.

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