



HALTER RANCH
VINEYARD



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2005 RANCH RED

Composition: 37% Zinfandel
27% Syrah
15% Cinsault
9% Cabernet Sauvignon
8% Counoise
2% Mourvèdre
2% Viognier

Harvest Date: Zinfandel – Block 10A, Oct. 14
Syrah – Block 4 & 5, Oct. 14
Cinsault – Block 37, Oct. 28
Cabernet Sauvignon – Block 31, Oct. 26
Counoise – Block 36, Oct. 23
Mourvèdre – Block 28A, Oct. 20
Viognier – Block 35, Oct. 3

Fermentation: Small lots in closed and open top
fermenters with punch-downs and
pump-overs twice daily.

Barrel Aging: 12 months in neutral French oak

Alcohol: 14.5%

pH: 3.56

TA: 0.65 g/100 ml

Bottled: February 14, 2007

Cases: 630 cases (750ml)

WINEMAKER NOTES:

Ranch Red is a blend of several varieties grown in our estate vineyard. A hearty, exuberant red, it exudes ripe berry jam, cinnamon spice and milk chocolate aromas with rich, zesty, blackberry and black raspberry flavors. Enjoy this robust red over the next several years with grilled steaks, pizza, red-sauce pastas and flavorful hard cheeses.

VINTAGE 2005:

Winter of 2004/2005 produced high rainfall with Halter Ranch receiving 28 inches. This was a welcome relief from the previous drought year and allowed us to use minimal irrigation throughout the growing season. Springtime temperatures were moderate and cool. Extreme heat in July and early August made up for the slow start to the growing season. Berry sizes were large and crop loads were heavy despite extensive thinning throughout the season. Temperatures evened out as we entered the harvest season. September and October produced moderately warm temperatures, perfect for extended ripening, resulting in fruit with beautiful deep color and ripe tannins. Harvest ended late with the last block of Cabernet harvested November 7.