



## HALTER RANCH VINEYARD

### 2006 ANCESTOR ESTATE RESERVE

*Blend:* 48% Cabernet Sauvignon  
28% Cabernet Franc  
24% Malbec

*Harvest Dates:* Cabernet Sauvignon –  
Block 27 10/26/07  
Block 41B 10/25/07  
Cabernet Franc – Block 24 10/11/07  
Malbec – Block 42 9/25/07

*Fermentation:* Destemmed and fermented in  
closed-top fermenters with a  
combination of punch-down and  
pump-over 2-3 times daily for 21 days  
on skins. Aged 18 months in French oak  
barrels, 45% new. Blend made from  
barrel selections. Bottle aged two years  
prior to release.

*Alcohol:* 15.0%

*pH:* 3.36

*TA:* 0.70 g/100ml

*Bottled:* July 8, 2008

*Production:* 500 cases (50ml)

### TASTING NOTES

*Ancestor Estate Reserve* is the best wine our estate offers each year, without regard to varietal or blending parameters. Typically a Bordeaux-style red, the Ancestor in 2006 is a blend of Cabernet Sauvignon, Cabernet Franc and Malbec. It offers a seductive, marvelously complex aroma of ripe black fruits, cedar, green olive, mint and sweet vanilla with opulent, dramatically concentrated black fruit flavors that are nonetheless soft and elegant despite the wine's power, depth and concentration. Delicious now with a wide range of beef, lamb and rich pork dishes, it will develop beautifully in bottle for another 10-12 years.

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