



HALTER RANCH VINEYARD

2006 EL PECADO

Blend: 100% Syrah

Harvest Dates: Syrah – Block 15 10/16/06

Fermentation: Fermentation is arrested with neutral spirits at the desired level of sweetness. Barrel aged for 24 months prior to bottling.

Alcohol: 19%

pH: 3.66

TA: 0.52 g/100ml

Bottled: February 17, 2010

Production: 153 cases (375ml)



TASTING NOTES

We named this intense dessert wine El Pecado (“The Sin” in Spanish), because it is sinfully good. A unique, fortified red made from estate Syrah grapes harvested late in the season, El Pecado boasts intense, spirited aromas of stewed plums, creamy cassis and blackberry liqueur, with complementary mocha, sage and licorice spice scents. Fresh and grapey on the palate, like a fine young ruby port, its compact, intensely concentrated black fruit and spice flavors extend throughout a long, sumptuous, roast coffee-inflected finish. Enjoy it over the next 8-10 years with chocolate desserts, walnuts, and blue-veined cheese like Stilton and Cambozola.

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