



HALTER RANCH VINEYARD

2006 RANCH RED

Blend: 44% Zinfandel
25% Cabernet Franc
17% Mourvèdre
11% Cinsault
2% Counoise
1% Petit Verdot

Harvest Dates: Zinfandel – 10/2/06,
Cabernet Franc – Block 40A 10/11/06,
Mourvèdre – Block 28A 10/23/06,
Counoise – Block 26 10/31/06,
Cinsault – Block 37 10/31/06,
Petit Verdot – Block 23 10/16/06

Fermentation: Small open and closed-top fermenters
with punch down and pump-overs
twice daily

Barrel Aging: 18 months in French oak, 20% new

Alcohol: 14.5%

pH: 3.5

TA: 0.69 g/100 ml

Bottled: March 19, 2008

Production: 560 cases (750ml)

WINEMAKER NOTES

Our 2006 Ranch Red is redolent of fresh, ripe Bing cherries with complementary sweet herb, brown spice and creamy vanilla oak tones adding complexity. In the mouth, the wine's spicy red and black cherry flavors are juicy and tangy with a pleasing tannic bite that make this vibrant red an excellent choice for pizza, grilled red meats and hearty, red-sauced pastas.

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