



HALTER RANCH VINEYARD

2007 CABERNET SAUVIGNON

Blend: 80% Cabernet Sauvignon
9% Petit Verdot
6% Cabernet Franc
5% Malbec

Harvest Dates: Cabernet Sauvignon –
Block 20 & 21 10/22/07
Block 27 10/4/07
Block 30 10/23/07
Block 31 10/27/07
Block 41A 9/5/07
Block 41B 9/12/07
Petit Verdot– Block 23 10/2/07
Cabernet Franc –
Block 24 10/25/07
Malbec – Block 42 9/12/07

Fermentation: Destemmed and fermented in closed-top fermenters with a combination of punch-down and pump-over 2-3 times daily for 21 days. Aged 18 months in French oak barrels, 30% new.

Alcohol: 15.0%

pH: 3.47

TA: 0.73 g/100ml

Bottled: July 22, 2009

Production: 1640 cases (750ml)

TASTING NOTES

Blended with small amounts of Petit Verdot, Cabernet Franc and Malbec, our 2007 Cabernet Sauvignon boasts a dark ruby color and deeply concentrated aromas of ripe blackcurrant, blackberry and black plum fruit interwoven with scents of earth, sage, and herbal spice. Big, ripe and juicy on the palate, its mouth-filling blackcurrant and dark plum flavors are supported by round, supple tannins that guide the wine through its long, rich and smooth finish. Delicious now with grilled steak and lamb, prime rib, venison stew and other hearty repasts, it will age beautifully for another 7-10 years.

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