



HALTER RANCH VINEYARD

2007 CÔTES DE PASO

Blend: 46% Grenache
24% Mourvèdre
18% Syrah
8% Counoise
4% Cinsault

Harvest Dates: Grenache –
Block 28 10/11/07
Block 29 10/12/07
Mourvèdre – Block 28A 10/25/07
Syrah – Block 5 9/11/07
Counoise – Block 36 10/11/07
Cinsault – Block 37 10/12/07

Fermentation: Destemmed and fermented in
open-top and closed-top fermenters
with punch-down 2-3 times daily for
14-21 days. Aged 14 months in
French oak barrels, 10% new oak.

Alcohol: 15.0%
pH: 3.53
TA: 0.66 g/100ml
Bottled: July 20, 2009

Production: 625 cases (750ml)

TASTING NOTES

A Southern Rhône Valley-style blend of Grenache, Mourvèdre, Syrah, Counoise and Cinsault (think Châteauneuf-du-Pape), our 2007 Côtes de Paso displays a dark ruby color and a concentrated, high-toned nose of blackberry, currant, black raspberry and ripe strawberry fruit, complemented by warm earth, sage, spice and roast coffee notes. The sumptuous palate offers dense blackberry and spicy blackcurrant flavors, leading to a long, rich finish featuring round, ripe tannins and a savory roasted tone. Delicious now with grilled lamb and steak, rib roast, and hearty stews made with 'herbes de Provence', this luscious red will age well for another 4-6 years.

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