



HALTER RANCH VINEYARD

2007 MERLOT

Blend: 89% Merlot
11% Cabernet Sauvignon

Harvest Dates: Merlot – Block 33 10/12/07
Block 32 10/23/07
Cabernet Sauvignon – Block 41A
9/5/07

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: 3.37

TA: 0.70 g/100ml

Bottled: July 21, 2009

Production: 215 cases (750ml)

TASTING NOTES

Incorporating 11% Cabernet Sauvignon, our 2007 Merlot offers a lovely, complex nose of fresh ripe cherry and plum fruit augmented by enticing menthol, tea-leaf spice and sweet vanilla notes. On the smooth, well-balanced palate, rich, juicy, black cherry and dark plum flavors segue into a long, fruitful finish enlivened by savory herb and black-tea spice tones. An ideal companion to roast beef, cherry-glazed roast duck, black olive pizza, Portobello mushroom burgers, and hearty red-sauce pastas, this generously endowed Merlot will gain further complexity with another 2-3 years of bottle age.

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