



HALTER RANCH VINEYARD

2009 CÔTES DE PASO

Blend: 41% Grenache
20% Syrah
19% Mourvèdre
11% Tannat
6% Counoise
3% Cinsault

Harvest Dates: Grenache –
Block 2 10/6/09
Block 17 9/30/09
Mourvèdre – Block 28A 10/30/09
Syrah –
Block 11 9/12/09
Block 5 9/23/09
Tannat – Block 9 9/30/09
Counoise – Block 36 10/20/09
Cinsault – Block 27 10/13/09

Fermentation: Destemmed and fermented in
open-top fermenters with
punch-downs twice daily for
14 days. Aged 16 months in French
oak barrels, 25% of which are new.

Alcohol: 15.0%

pH: 3.5

TA: 6.4 g/L

Bottled: February 17, 2011

Production: 767 cases (750ml)

TASTING NOTES

A Southern Rhône Valley-style blend of Grenache, Syrah, Mourvèdre, Counoise, Cinsault and Tannat has a cherry red color with a crimson hue. Aromas consist of raspberry and Bing cherry combined with provençal herbs and a hint of roasted meats. The entry is soft, yet balanced with good acidity. Flavors of red fruits, fig and clove segue into a finish with soft, supple tannins. Enjoy this wine through 2016.

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