



HALTER RANCH VINEYARD

2010 CABERNET SAUVIGNON

Blend: 77% Cabernet Sauvignon
12% Malbec
11% Merlot

Harvest Dates: Cabernet Sauvignon –
Block 21 10/29/10
Block 27 10/12/10
Block 41 10/20/10
Malbec – Block 3 10/12/10
Merlot – Block 32 10/1/10

Fermentation: Destemmed and fermented in
closed-top fermentors, with
punch-downs and pump-overs twice
daily for 20 days.

Aging: Aged 18 months in French oak
barrels, 35% of which were new.

Alcohol: 15.0%

pH: 3.66

TA: 7.1 g/L

Bottled: April 12, 2012

Production: 2200 cases (750ml)

TASTING NOTES

Blended with traditional Bordeaux varieties, our Cabernet Sauvignon is crimson red with a light purple hue. Deeply concentrated, this wine displays aromas of blackberry brambles, black currant, fig and a touch of cocoa.

The attack on the palate is driven by an explosion of red and black fruit, framed by elegant structure. Soft integrated tannins guide this beautiful wine through a smooth, rich finish. Delicious now with grilled steak and lamb, prime rib, venison stew and other hearty meat dishes, it will age beautifully for another 10-15 years.

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