



HALTER RANCH VINEYARD

2010 CÔTES DE PASO

Blend: 49% Grenache
23% Mourvèdre
13% Tannat
11% Syrah
4% Counoise

Harvest Dates: Grenache – Block 2 10/12/10
Block 29 10/12/10
Mourvèdre – Block 28 10/26/10
Syrah – Block 22 10/22/10
Tannat – Block 9 9/29/10
Counoise – Block 36 10/29/10

Fermentation: Destemmed and fermented in closed top fermentors, with punch-downs and pump-overs twice daily for an average of 21 days.

Aging: Aged 14 months in French oak barrels, 20% of which were new.

Alcohol: 14.8%

pH: 3.51

TA: 7.4 g/L

Bottled: March 2, 2012

Production: 750 cases (750ml)

TASTING NOTES

This Southern Rhône-style blend is crimson red with a light pink hue. A medium bodied wine, the 2010 Côtes de Paso offers aromas of rose petal, cinnamon, berry cobbler and spice. Bright and focused, the wine has excellent acidity and a long, smooth finish. The entry begins with soft, elegant tannins, and opens up to flavors of strawberry, raspberry and red currant. Enjoy now through 2018 with grilled lamb and steak, rib roast, and hearty stews seasoned with herbes de Provence.

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