



HALTER RANCH VINEYARD

2010 SYNTHESIS

Blend: 78% Cabernet Sauvignon
17% Syrah
5% Malbec

Harvest Dates: Cabernet Sauvignon –
Block 41A 10/20/10
Syrah – Block 11 10/4/10
Malbec – Block 3 10/12/10

Fermentation: Destemmed and fermented in
closed-top fermentors, with
punch-downs and pump-overs twice
daily for an average of 18 days.

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

Alcohol: 15.0%

pH: 3.85

TA: 6.2 g/L

Bottled: March 2, 2012

Production: 750 cases (750ml)

TASTING NOTES

The 2010 Synthesis is dark purple with a rustic red hue. The nose has aromas of red fruits, leather and a hint of pepper and spice. The palate is soft and supple upon entry, with flavors of Bing cherry, plum and black currant. The mid-palate is rich in texture, and segues into a finish with elegant, yet perceptible tannins. Drink now through 2022.

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