



HALTER RANCH VINEYARD

2010 SYRAH

Blend: 84% Syrah
8% Mourvèdre
5% Malbec
3% Viognier

Harvest Dates: Syrah – Block 11 9/28/10
Block 22A 10/10/10
Block 22B 10/22/10
Mourvèdre – Block 28A 10/26/10
Malbec – Block 42 10/02/10
Viognier – Block 35 9/28/10

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

Aging: Aged 18 months in French oak
barrels, 30% of which were new.

Alcohol: 15.20%

pH: 3.79

TA: 7.2 g/L

Bottled: April 30, 2012

Production: 1200 cases (750ml)

TASTING NOTES

Aromas of mixed berries and plum introduce the 2010 Syrah, with light floral notes followed by a toasty hint of crème brûlée. The entry is filled with delicious, ripe fruit and Bing cherry followed by a touch of cocoa. The tannins are soft, integrated and accented by caramel through the long rich finish. Enjoy now through 2022 with heartily spiced meats and rich pasta dishes.

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