



## HALTER RANCH VINEYARD

### 2010 ZINFANDEL

*Blend:* 75% Zinfandel  
25% Petite Sirah

*Harvest Dates:* Zinfandel – Block 10 10/4/10  
Petite Sirah – Block 16 10/2/10

*Fermentation:* Destemmed and fermented in a closed-top fermentor, with punch-downs and pump-overs twice daily for an average of 14 days.

*Aging:* Aged 20 months in neutral French oak barrels.

*Alcohol:* 15.0%

*pH:* 3.49

*TA:* 8.4 g/L

*Bottled:* June 28, 2012

*Production:* 150 cases (750ml)

### TASTING NOTES

The 2010 Zinfandel is cherry red with a light pink hue. Strawberry, raspberry and clove combine with a touch of sweetness on the nose. The entry is filled with spice, cinnamon, and red fruit characters. The mid-palate has a perfect balance of weight and acidity, showcasing cherry, plum and a bit of jam. The finish is clean and textured, with a just enough tannins to pair well with hearty foods like grilled steak, barbecued ribs, lasagna and venison stew. This Zinfandel will age well in bottle through 2018.

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