



## HALTER RANCH VINEYARD

### 2011 SYRAH

#### BLOCK 22

*Blend:* 76% Syrah  
13% Grenache  
11% Tannat

*Harvest Dates:* Syrah – Block 22 10/24/11  
Grenache – Block 17A 10/3/11  
Tannat – Block 9 10/13/11

*Fermentation:* Destemmed and fermented in French oak barrels with punch-downs twice daily for an average of 15 days. The Syrah was fermented in new French oak barrels, while the Grenache was fermented in neutral French oak barrels, and the Tannat was tank fermented.

*Aging:* Aged 10 months in 85% new French oak barrels

*Alcohol:* 15.2%

*pH:* 3.93

*TA:* 6.4 g/L

*Bottled:* June 28, 2012

*Production:* 175 cases (750ml)

### TASTING NOTES

The Block 22 reserve Syrah is deep purple in color with a violet red hue. Aromas of blackberry and hazelnuts are complemented by hints of caramel and tobacco from the new French oak aging and barrel fermentation. The entry is soft, and delivers flavors of olallieberry cobbler, cinnamon and bright fresh blueberries. The mid-palate is rich in texture, sequeing into a finish firm with tannins and structure, showcasing the wine's aging potential.

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