



HALTER RANCH VINEYARD

2011 TEMPRANILLO

Composition: 100% Tempranillo

Harvest Date: Block 14 9/26/11

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 9 months in French oak barrels, 50% of which were new.

Alcohol: 14.5%

pH: 3.86

TA: 6.1 g/L

Bottled: June 28, 2012

Production: 200 cases (750ml)

TASTING NOTES

The first bottling of Tempranillo from Halter Ranch is a bold, delicious offering. Rich, smoky aromas are followed by a luscious, round palette bursting with plums and ripe figs, white pepper and cocoa. Notes of wild sage, thyme and rosemary follow during the lingering finish. Winemaker Kevin Sass designated this scrumptious wine worthy of our Reserve label. Enjoy our first Tempranillo now through 2018.

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