



HALTER RANCH VINEYARD

2012 ANCESTOR ESTATE RESERVE

Blend: 73% Cabernet Sauvignon
20% Malbec
7% Petit Verdot

Harvest Dates: Cabernet Sauvignon –
Block 41B 10/3/12
Block 30 10/31/12
Block 31 10/31/12
Block 1 9/27/12
Malbec – Block 42 9/25/12
Petit Verdot – Block 23 10/8/12

Fermentation: Destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 16 days.

Aging: Aged 18 months in French oak barrels, 60% of which were new.

Alcohol: 14.5%

pH: 3.76

TA: 6.0 g/L

Bottled: April 21, 2014

Production: 1,200 cases (750ml)

TASTING NOTES

Our flagship wine, *Ancestor*, is our Bordeaux-style reserve blend, and an homage to the heart and soul of our property, the Ancestor Tree. This tree is one of the largest coast live oaks on record, and is nestled amongst the vines of block eleven. Carefully selected barrels of Cabernet Sauvignon, Malbec and Petit Verdot were blended for this cuvée which offers complex aromas of blackberries and mocha. Elegant and rich, this wine has a silky, round mouth feel with seamlessly integrated tannins. Well-balanced, the 2012 *Ancestor* is an excellent food wine and pairs well with red meat, lamb and game. Enjoy now, or set aside for a special occasion as this wine will develop beautifully for years to come.

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