



HALTER RANCH VINEYARD

2012 CÔTES DE PASO

Blend: 43% Grenache
23% Syrah
23% Mourvèdre
11% Tannat

Harvest Dates: Grenache – Block 2B 10/1/12
Block 28B 10/2/12
Block 17A 11/7/12
Block 17B 11/7/12
Syrah – Block 22 10/12/12
Block 4 9/26/12
Block 11 10/15/12
Mourvèdre – Block 15 10/19/12
Block 28A 10/16/12
Tannat – Block 9 10/12/12

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 16 months in neutral French oak barrels.

Alcohol: 14.8%

pH: 3.73

TA: 5.9 g/L

Bottled: March 4th and 5th, 2014

Production: 2,300 cases (750ml)

TASTING NOTES

Côtes de Paso (CDP) is our Rhône-style blend that is a combination of four varietals from our sustainably farmed estate vineyard. Grenache provides a bright fruit forward entry, Mourvedre adds spice and meaty notes, while Syrah brings weight to the mid palate, and Tannat ties everything together with its color, tannin and acidity. This wine is bright and focused, with interesting fruit and spice characteristics which transition into a long smooth finish. High acidity and low tannin make CDP the perfect food wine. Pair with savory meats, charcuterie and Mediterranean fare.

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