



HALTER RANCH VINEYARD

2012 TEMPRANILLO ESTATE RESERVE

Composition: 100% Tempranillo

Harvest Date: Block 14 9/21/12

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 17 months in French oak barrels, 75% of which were new.

Alcohol: 14.9%

pH: 3.81

TA: 6.5 g/L

Bottled: February 20, 2014

Production: 200 cases (750ml)

TASTING NOTES

Tempranillo is a varietal indigenous to Spain, and its name is derived from the Spanish word *temprano* meaning early, a reference to the fact that Tempranillo often ripens weeks before its other red grape counterparts. 2012 is the second bottling of our Reserve Tempranillo, and only limited quantities were produced. This full-bodied wine has aromas of figs and blackberries, with great acidity and a bright linear palate that leads to a long streamlined finish. Although this wine can be enjoyed right away, we feel great about its ageability, and if you can wait, we recommend laying it down for a future special occasion. Enjoy this wine with roasted meats, charcuterie and Spanish cuisine.

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