



HALTER RANCH VINEYARD

2013 SYRAH

Blend: 95% Syrah, 5% Viognier

Harvest Dates: Syrah – Block 4: 9/13/13
Block 5: 9/6/13
Block 8U: 9/23/13
Block 11: 9/10/13

Viognier – Block 35: 9/9/13

Fermentation: Destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 12 days.

Aging: Aged 17 months in French oak barrels, 30% of which were new.

Alcohol: 14.5%

pH: 3.83

TA: 6.4 g/L

Bottled: February 4, 2015

Production: 1,300 cases (750ml)

TASTING NOTES

Syrah is our second largest planting at Halter Ranch with nearly 45 acres under vine. Our 2013 Syrah opens with aromas of violets, dark plum and pie crust. The bright entry provides flavors of baking spices and blackberries which lead to a layered structured finish. This elegant wine will pair well with grilled meats, game and hearty pasta dishes.

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