



HALTER RANCH VINEYARD

2013 TEMPRANILLO RESERVE

Blend: 100% Tempranillo

Harvest Dates: Tempranillo – Block 14 9/24/13

Fermentation: Destemmed and fermented in a closed top fermentor, with open pump-overs two to three times daily for an average of 14 days.

Aging: Aged 21 months in French oak barrels, 40% of which were new.

Alcohol: 14.6%

pH: 3.71

TA: 6.6 g/L

Bottled: July 2, 2015

Production: 250 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. This full-bodied wine has aromas of anise and blackberries, with great acidity and a bright linear palate that leads to a long structured 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.

8910 ADELAIDA ROAD · PASO ROBLES, CA 93446
PHONE: 805-226-9455 · TOLL FREE: 888-367-9977
INFO@HALTERRANCH.COM · WWW.HALTERRANCH.COM