



## HALTER RANCH VINEYARD

### 2014 ANCESTOR ESTATE RESERVE

*Blend:* 60% Cabernet Sauvignon  
22% Malbec  
18% Petit Verdot

*Harvest Dates:* Cabernet Sauvignon –  
Block 55: 10/11/14  
Block 52: 9/21/14  
Block 31: 10/12/14  
Block 21L: 10/16/14  
Malbec – Block 10: 9/23/14  
Block 53: 9/12/14

Petit Verdot – Block 63 9/12/14

*Fermentation:* Destemmed and fermented in closed top fermentors, with delestage daily for the first few days of fermentation followed by 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 oak.

*Alcohol:* 14.6%

*pH:* 3.74

*TA:* 6.4 g/L

*Bottled:* April 25, 2016

*Production:* 2,000 cases (750ml)

### TASTING NOTES

Our flagship wine, *Ancestor*, is our Bordeaux-style reserve blend, and an homage to the Ancestor Tree, the largest Coast Live Oak tree on record. Carefully selected barrels of Cabernet Sauvignon, Malbec and Petit Verdot were blended for this cuvée which offers aromas of olallieberries, currants and cocoa. Rich and powerful, this wine offers dark fruit flavors and has a silky, round mouthfeel that finishes with seamlessly integrated tannins. Well-balanced, the 2014 Ancestor is an excellent food wine and pairs well with beef, 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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