



## HALTER RANCH VINEYARD

### 2014 SYRAH RESERVE · BLOCK 22

*Blend:* 89% Syrah  
9% Petite Sirah  
2% Tannat

*Harvest Dates:* Syrah – Block 22: 9/4/14  
Petite Sirah – Block 13: 9/9/14  
Tannat – Block 20: 9/9/14

*Fermentation:* The Syrah was destemmed and fermented in new French oak barrels, with their heads removed, with punch-downs three times daily for 15 days. The Petite Sirah and Tannat were destemmed and fermented separately in closed top fermentors with open pump-overs twice daily for an average of 14 days.

*Aging:* Aged 17 months in 85% new French oak barrels.

*Alcohol:* 14.5%

*pH:* 3.64

*TA:* 6.6 g/L

*Bottled:* February 17, 2016

*Production:* 300 cases (750ml)

### TASTING NOTES

The soils of Block 22 Syrah are rich in limestone, producing grapes that maintain acidity throughout the growing season. For this wine we employ a rare winemaking technique where the Syrah is destemmed and crushed directly into brand new 59-gallon French oak barrels, where the barrel becomes both the fermentation and the ageing vessel. The fruit was cold-soaked for six days prior to each barrel being hand inoculated. Four punch downs daily helped to extract flavors and tannins from the fruit and the oak. After fermentation the wine was drained and returned back to the barrels it was fermented in. This full-bodied wine has a vibrant hue with aromas of blackberries and brambly fruits. Rich on the palate, our Reserve Syrah has flavors of black fruit with good structure and firm, silky tannins that provide a lusciously long finish.

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