



HALTER RANCH VINEYARD

2014 TEMPRANILLO RESERVE

Blend: 100% Tempranillo

Harvest Dates: Tempranillo – Block 14: 10/9/14

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 14 days.

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

Alcohol: 14.6%

pH: 3.73

TA: 6.3 g/L

Bottled: April 27, 2016

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 wine has aromas of graphite and forest floor, with flavors of red currants. Great acidity and a bright linear palate, lead 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.

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