



HALTER RANCH VINEYARD

2015 ANCESTOR ESTATE RESERVE

Blend: 52% Cabernet Sauvignon
36% Petit Verdot
12% Malbec

Harvest Dates: Cabernet Sauvignon –
Block 51: 9/25/15
Block 52: 9/28/15
Block 21: 10/4/15

Petit Verdot –
Block 48: 9/30/15
Block 49: 10/2/15

Malbec – Block 53: 9/14/15

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: 3.72

TA: 6.1 g/L

Bottled: April 24, 2017

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 and cassis. Rich and powerful, this wine offers dark fruit flavors and has a silky, round mouthfeel that leads to a well-structured finish. The 2015 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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