



## HALTER RANCH VINEYARD

### 2015 SYRAH RESERVE RESERVE · BLOCK 22

*Blend:* 89% Syrah  
11% Petite Sirah

*Harvest Dates:* Syrah – Block 22: 9/3/15  
Petite Sirah – Block 13: 9/8/15

*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 was destemmed and fermented separately in a closed top fermentor with open pump-overs twice daily for an average of 14 days.

*Aging:* Aged 18 months in two brand new 600L Taransaud puncheons, and the remainder in 30% new French oak barrels.

*Alcohol:* 14.8%

*pH:* 3.76

*TA:* 6.2 g/L

*Bottled:* April 25th, 2017

*Production:* 500 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. Three 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 and into two new 600L puncheons. This full-bodied wine has a vibrant hue with aromas of ripe plums 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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