



HALTER RANCH VINEYARD

2015 TEMPRANILLO RESERVE

Blend: 100% Tempranillo

Harvest Dates: Tempranillo –
Block 64: 8/26/15
Block 14: 9/11/15
Block 27: 9/11/15

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 14 days.

Aging: Aged 18 months in French oak barrels, 60% of which were new.

Alcohol: 14.8%

pH: 3.87

TA: 5.6 g/L

Bottled: April 25, 2017

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, forest floor and cocoa with flavors of red and black 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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