



HALTER RANCH VINEYARD

2013 SYRAH RESERVE · BLOCK 22

- Blend:* 88% Syrah
12% Petite Sirah
- Harvest Dates:* Syrah – Block 22 9/25/13
Petite Sirah – Block 13 9/18/13
- 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 in a closed top fermentor with open pump-overs twice daily for 14 days.
- Aging:* Aged 21 months in French oak barrels, 85% of which were new.
- Alcohol:* 14.5%
- pH:* 3.69
- TA:* 6.8 g/L
- Bottled:* July 2, 2015
- Production:* 300 cases (750ml)

TASTING NOTES

The soils of Block 22 Syrah are heavy in limestone, producing grapes that maintain acidity throughout the growing season. The Syrah was harvested by hand, de-stemmed and crushed into new 59 gallon French oak barrels with the heads removed. The fruit was cold-soaked for six days prior to being 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 to the barrels it was fermented in. This full-bodied wine has a vibrant hue with aromas of blueberries and brambly fruits. Rich on the palate, our Reserve Syrah has bright fruit, good structure and silky tannins that provide a lusciously long finish.

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