



## HALTER RANCH VINEYARD

### 2013 CDP

*Blend:* 54% Grenache  
22% Mourvèdre  
18% Syrah  
6% Tannat

*Harvest Dates:* Grenache – Block 2U 9/16/13  
Block 2L 10/11/13  
Block 17A 10/8/13  
Block 17B 10/8/13

Mourvèdre – Block 15 10/3/13

Syrah – Block 5 9/6/13  
Block 8L 9/25/13

Tannat – Block 9 10/8/13

*Fermentation:* Destemmed and fermented in closed top fermentors, with open pump-overs two to three times daily for an average of 12 days.

*Aging:* Aged 16 months in a mix of once used and neutral French oak barrels, new 600L French Taransaud Puncheon and a concrete tank.

*Alcohol:* 14.8%

*pH:* 3.76

*TA:* 5.6 g/L

*Bottled:* February 24th and 25th, 2015

*Production:* 2,600 cases (750ml)

### TASTING NOTES

CDP (Côte de Paso) is our Rhône-style blend that is a combination of four varietals from our sustainably farmed estate vineyard. Grenache provides a bright fruit forward entry, Mourvèdre adds spice and meaty notes, while Syrah brings weight to the mid palate, and Tannat ties everything together with its color, tannin and acidity. This wine is bright and focused, with complex fruit and spice characteristics which transition into a long smooth finish. High acidity and low tannin make CDP the perfect food wine. Pair with savory meats, charcuterie and Mediterranean fare.

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