



HALTER RANCH VINEYARD

2014 CABERNET SAUVIGNON

*Blend: 83% Cabernet Sauvignon
10% Malbec
7% Petit Verdot*

*Harvest Dates: Cabernet Sauvignon –
Block 21U: 10/14/14
Block 9: 9/19/14
Block 51: 9/16/14
Block 52: 9/22/14
Malbec – Block 53: 9/12/14
Petit Verdot – Block 63: 9/12/14*

*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 10 days.*

*Aging: Aged 18 months in French oak
barrels, 40% of which were new oak.*

Alcohol: 14.4%

pH: 3.67

TA: 6.2 g/L

Bottled: April 26 and 27, 2016

Production: 5,200 cases (750ml)

TASTING NOTES

Cabernet Sauvignon makes up our largest planting at Halter Ranch with just over one-hundred acres under vine. The 2014 Cabernet Sauvignon possesses a classic profile with aromas of cassis and graphite. Bright and fresh on the palate, this wine has flavors of red fruits with an underlying earthiness and minerality. A strong mid-palate and well-integrated tannins lead to a long seamless finish. Delicious now, this wine will continue to develop for years to come. Pair with wood-fired pizza, braised game and roasted or grilled meats.

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