



HALTER RANCH VINEYARD

2015 CABERNET SAUVIGNON

Blend: 79% Cabernet Sauvignon
15% Malbec
6% Petit Verdot

Harvest Dates: Cabernet Sauvignon –
Block 21: 10/4/15
Block 55: 10/7/15
Block 30: 10/8/15
Malbec – Block 10: 9/14/15
Petit Verdot – Block 63: 9/21/15

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 12 days.

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

Alcohol: 14.3%

pH: 3.58

TA: 6.5 g/L

Bottled: April 26th and 27th, 2017

Production: 5,200 cases (750ml)

TASTING NOTES

Cabernet Sauvignon is our most widely planted varietal at Halter Ranch with over one-hundred acres under vine. The 2015 Cabernet Sauvignon possesses a classic profile with aromas of red and black currants and graphite. Bright and fresh on the palate, this wine has flavors of red fruits and black cherries. A balanced 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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