

2017
ANCESTOR
ESTATE RESERVE



HALTER RANCH

Blend: 55% Cabernet Sauvignon,
30% Petit Verdot, 15% Malbec

Harvest Dates: Cabernet Sauvignon – Block 7N:
10/6/17, Block 21L: 10/25/17, Block
30N: 10/31/17
Petit Verdot – Block 48: 10/3/17,
Block 49: 10/5/17
Malbec – Block 47: 9/13/17

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
16 days.

Aging: Aged 18 months in French oak barrels,
50% of which were new oak.

Alcohol: 14.80%

pH: 3.77

TA: 6.1 g/L

Bottled: April 29, 2019

Production: 3,600 Cases

TASTING NOTES

Our flagship wine Ancestor is our Bordeaux-style reserve blend, and an homage to the Ancestor Tree, the largest Coast Live Oak on record. Carefully selected barrels of Cabernet Sauvignon, Malbec and Petit Verdot were blended for this cuvée which offers aromas of berry compote and baking spices. Rich and powerful on the palate, this wine has flavors of blackberry, cassis and game.

Pair with hearty meats such as beef, lamb and game.

Drink now or cellar 15 to 20 years.

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