

2019
ANCESTOR



HALTER RANCH

Blend: 60% Cabernet Sauvignon, 23% Malbec,
17% Petit Verdot

Harvest Date: Cabernet Sauvignon – Block 33: 10/19/19
Malbec – Block 54: 9/29/19
Petit Verdot – Block 50: 10/23/19

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 for 16 months in 59-gallon French oak barrels, 60% of which were new oak.

Alcohol: 14.2%

pH: 3.58

TA: 6.0 g/L

Bottled: July 27, 2021

Production: 3,000 Cases

TASTING NOTES:

The 2019 Ancestor showcases aromas of red currant and dark chocolate along with subtle hints of cinnamon and clove. The entry is soft and rich with layered flavors of blueberry, blackberry, and dark cherry. The mid-palate is thick and mouth coating with balanced acid. The finish is framed by integrated tannins and delicate flavors of caramel and truffle.

Pair with roasted meats, reduction sauces, and hearty stews.

Drink now through 2040.

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