

2020
ANCESTOR



HALTER RANCH

Blend: 52% Cabernet Sauvignon, 28% Petit Verdot, 20% Malbec

Harvest Date: Cabernet Sauvignon
– Block 5: 10/01/20
– Block 61: 10/12/20
Petit Verdot
– Block 48: 10/14/20
Malbec
– Block 54: 9/21/20

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: 14.8%

pH: 3.74

TA: 5.6 g/L

Bottled: August 5, 2022

TASTING NOTES:

The 2020 Ancestor features aromas of blueberries, cassis, raspberry, and a touch of mocha from the new French oak. The entry is soft, rich, and mouth-coating with flavors of red currant and olallieberry. The juicy midpalate segues into a structured finish with integrated tannins complemented by flavors of the French oak.

Pair with roasted meats, reduction sauces, Osso Bucco, and dark chocolate!

Drink now through 2040.

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