

2020
Cabernet Sauvignon



HALTER RANCH

Blend: 75% Cabernet Sauvignon, 13% Petit Verdot, 12% Malbec

Harvest Date: Cabernet Sauvignon – Block 5: 9/28/20
Block 7: 10/14/20
Petit Verdot – Block 48: 10/17/20
Malbec – Block 54: 9/19/20

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 14 days.

Aging: Aged for 18 months in 100% French oak, 30% of the barrels were new.

Alcohol: 14.2%

pH: 3.72

TA: 5.6 g/L

Bottled: August 3, 2022

Tasting Notes:

The 2020 Cabernet Sauvignon exudes aromas of red and black currant, raspberry, boysenberry, and toasted almonds. The palate offers a soft and supple entry, revealing flavors of crumbled blueberry pie, olallieberry, and a hint of graham cracker. The finish is rich and textured, with soft, integrated tannins that create a long, layered finish.

Pair with braised and roasted meats, hearty stews, bold BBQ, and reduction sauces..

Drink now through 2045.



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