

2020
MALBEC



HALTER RANCH

Blend: 100% Malbec

Harvest Date: Malbec – Block 54: 9/25/20

Fermentation: A 5-day cold soak followed by a hot fermentation during the first 6 days of primary. Pump overs 2-3 times daily until temperatures were cooled down around day 7. Fermentation took place in stainless steel closed top tanks.

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

Alcohol: 14.5%

pH: 3.78

TA: 5.4 g/L

Bottled: August 3, 2022

Production: 300 Cases

TASTING NOTES:

The 2020 Reserve Malbec has a deep violet color with purple edges. Aromas of blueberry, blackberry and baking spices fill the glass. The entry is juicy and textured, with flavors of black and blue fruits, pie filling, and a hint of cinnamon. Malbec is notoriously low in tannins, creating a soft, approachable wine that has great intensity and aging potential, but can also be consumed early on.

Pair with BBQ, roasted meats, reduction sauces, and hearty pastas.

Enjoy now through 2040.

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