2007 HALTER RANCH MERITAGE

The fruit for this Meritage was selected from Halter Ranch on the west side of Paso Robles. Established in 1996 and located in the historic Adelaida hills, the vineyard reaches an elevation of 1800 feet. The high density vineyard is planted on the steepest, most south facing slopes of the property in limestone rich soils and is farmed using sustainable practices. The blend of Cabernet Sauvignon and Petit Verdot is a characteristic style of Paso Robles, well integrated with bright acidity allowing a long finish.

TASTING NOTES

Color: Deep, dark, intense garnet
Aroma: Fragrant dark fruit, currant and chocolate with spicy, jammy aromas
Taste: A strong, structured, rich wine; chalky ripe tannins with tasty oak, balanced with a lively finish

RECOMMENDATIONS

Serve at: 62˚ – 65˚ F
Enjoy now through 2018
Store in dark, dry place at 55˚ – 65˚ F
Pairing suggestions: Chicken Chasseur, fowl and rabbit stew

TECHNICAL NOTES

<table>
<thead>
<tr>
<th>Harvest date</th>
<th>Brix</th>
<th>Vineyard</th>
<th>Blend</th>
<th>Blend %</th>
</tr>
</thead>
<tbody>
<tr>
<td>09.28.07</td>
<td>26.3</td>
<td>Halter Ranch</td>
<td>Cabernet Sauvignon</td>
<td>68%</td>
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<tr>
<td>10.11.07</td>
<td>24.8</td>
<td>Halter Ranch</td>
<td>Petit Verdot</td>
<td>32%</td>
</tr>
</tbody>
</table>

Aging: 16 months in 60% new French oak
Bottling date: 03.17.09
Release date: 11.26.09
Cases produced: 144
Alcohol: 14.8%
pH: 3.67
Total Acidity: 5.97 g/l

Matthias Gubler, Winemaker
A European style blend from the Paso Robles AVA