2008 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. This blend is based on Petit Verdot which has shown extraordinary results in Paso Robles. The addition of a small amount of Cabernet Sauvignon makes this a well integrated Meritage with a clean style and a long finish.

TASTING NOTES
Color: Deep, black cherry
Aroma: Ripe, jammy fruit with notes of clove, anise, and plum
Taste: Balanced, medium bodied with soft tannins and ripe fruit

RECOMMENDATIONS
Serve at: 62˚ – 65˚ F
Enjoy now through 2019
Store in a dark, dry place at 55˚ – 65˚ F
Pairing suggestions: Chicken Chasseur, fowl and rabbit stew

TECHNICAL NOTES
Harvest date: 10.03.08 – 10.17.08
Brix: 26.0, 26.3
Vineyard: Halter Ranch
Blend: Petit Verdot 95%, Cabernet Sauvignon 5%
Aging: 16 months in French oak barrels
Bottling date: 03.09.10
Cases produced: 93
Alcohol: 15.5%
pH: 3.61
Total Acidity: 5.9 g/l

Matthias Gubler, Winemaker

A European style blend from the Paso Robles AVA