

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	Brix ⁰	Vineyard	Blend	
10.03.08 – 10.17.08	26.0	Halter Ranch	Petit Verdot	95%
	26.3	Halter Ranch	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



M. Gubler

Matthias Gubler, Winemaker

A European style blend from the Paso Robles AVA