

2006 HALTER RANCH MERITAGE

The fruit for this Meritage was selected from Halter Ranch on the west side of Paso Robles. Here in the historic Adelaida hills at 1800 feet elevation, from oak-studded hills on steep slopes, the plantings receive ample sunshine and grow on soils rich in limestone. The blend of Cabernet Sauvignon, Petit Verdot and Cabernet Franc is a characteristic style of Paso Robles, well integrated with a clean style and bright acidity allowing a long finish.

TASTING NOTES

- Color:** Garnet
- Aroma:** Black cherry, dark berry fruit; black olive and bitter sweet chocolate; with a cedar undertone
- Taste:** Rich and well integrated; ripe black currant flavors and toasty oak, young tannins and a savory finish

RECOMMENDATIONS

Serve at: 62° – 65° F
 Enjoy now through 2015
 Store in dark dry place at 55° – 65° F
 Pairing suggestions: Chicken Chasseur, fowl and rabbit stew

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend	
10.02.06	25.9	Halter Ranch	Cabernet Sauvignon	43%
10.27.06	25.1	Halter Ranch	Petit Verdot	38%
10.27.06	25.4	Halter Ranch	Cabernet Franc	19%

- Aging:** 18 months in 50% new French Oak
- Bottling date:** 06.17.08
- Release Date:** 10.01.08
- Cases produced:** 137
- Alcohol:** 14.5%
- pH:** 3.55
- Total Acidity:** 5.3 g/l



M. Gubler

Matthias Gubler, Winemaker

A European style blend from the Paso Robles AVA