

# ROBERT HALL

## 2006 Vintage Port

## Paso Robles

### *Winemaker's Notes*

This rare blend of four traditional Portuguese grapes – Alvarelhão, Touriga, Souzão and Tinta Cão produce the true essence of Paso Robles in a classic vintage port. Deep ruby red in color, the rich brambleberry aromas are accentuated with tones of spice and licorice. Beautifully balanced, a burst of berry fruit flavors greets the senses with a velvet smooth finish of spice and tobacco. Enjoy exclusively or pair with a full-flavored cheese such as Stilton and toasted walnuts.

### *Vintage/Viticulture*

The 2006 vintage was a season of extremes in Paso Robles. We began with a spring with a normal amount of precipitation. This rain along with moderate spring temperatures provided the vines with the conditions needed to grow a well-balanced canopy and set an average crop. From here conditions became extreme, temperatures set records for the month of July with the overall average for the month being the highest ever. Crop water and heat stress was managed by carefully monitoring irrigations and by thinning the crop. Following this heat, we experienced the coolest August ever recorded in Paso. The weather was so cool that some areas lacked adequate heat units to ripen their crops. Fortunately we had adjusted our crop early and had ample sugar building weather to ripen, allowing in long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with excellent intensity of flavor.

### *Fermentation/Maturation*

Our 2006 Vintage Port was produced from hand-harvested grapes picked in September. Following harvest the grapes were crushed and allowed to ferment. After 4 days of fermenting, the wine was fortified with brandy. This action increased the alcohol content while checking the fermentation process by arresting the yeast cells that fuel it. After a short settling period, the wine was moved into Portuguese oak pipes where it matured for 24 months. Prior to bottling, the vintage port was racked from barrel and prepared for bottling.

### *Statistics*

Total acidity: .63%

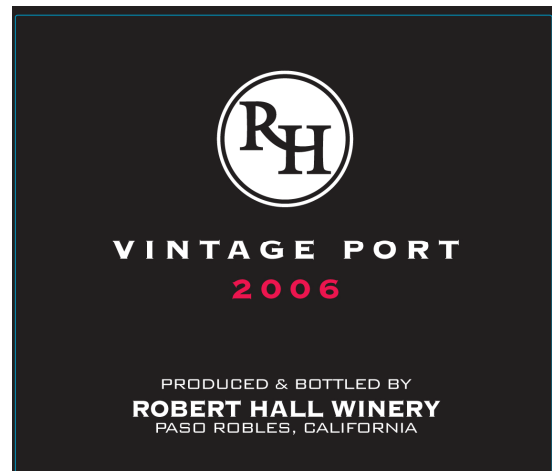
pH: 3.63

Alcohol: 20.5%

Residual Sugar: 9.26%

Blend: 34% Alvarelhão, 32% Touriga,  
21% Souzão, 13% Tinta Cão

Barrel Aging: 24 months



*"The Essence of Paso Robles"™*

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