

ROBERT RHALL

2007 Rhone de Robles

Winemaker's Notes

The aroma of our 2007 Rhone de Robles is reminiscent of cherry, raspberry and cranberry with hints of black pepper and spice. The color is deep ruby red and hints at the lush mouth filling flavors. This Rhone style blend is a perfect food wine with fruit forward flavor delicately balanced by rich, silky tannins.

Vintage / Viticulture

The 2007 vintage was an unusual growing season in Paso Robles. The winter was very dry with persistent cold temperatures not seen here for many years. The lack of rain along with the cold winter temperatures limited our crop. Vineyard conditions became mild and amazingly temperate, with temperatures on the cool side until July where we experienced high temperatures for about two weeks. Crop water and heat stress during the heat wave were managed by carefully monitoring irrigations. Following this period, we saw a return to moderate temperatures for the balance of the season. The weather was so moderate that what started as an early harvest, stopped for a couple of weeks, then stretched into a late, slow harvest with just enough sugar building weather to ripen the crop. The slow build at the end of harvest allowed for long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with exceptional intensity of flavor.

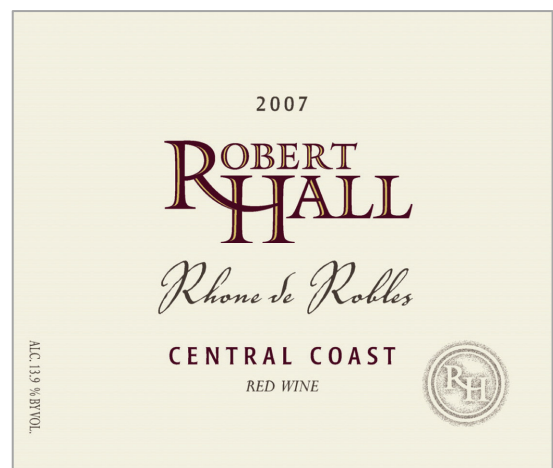
The 2007 Rhone de Robles brings together Grenache, Syrah, Cinsaut (sin-SO) and, the little known Counoise (coo-NWAHZ). These varietals are grown in our own vineyards and in other local vineyards and have a natural affinity to our sunny decomposed granite hills. This wine is evidence of what can be achieved in an outstanding match of soil, climate, vineyard technique, and variety. Rhone varieties tend to be very fruitful; we thin our crop to less than three tons per acre and harvest based on fruit flavor to assure proper maturity.

Fermentation / Maturation

Our 2007 Rhone de Robles was produced from hand-harvested grapes picked in mid-September. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhone varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to a blend of French and eastern European oak barrels where it completed malolactic fermentation and matured. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Statistics

Total Acidity: .57%
pH: 3.65
Alcohol: 13.9% by volume
Blend: 47% Grenache, 41% Syrah,
7% Cinsaut, 5% Counoise
Barrel Aged: 16 months
Bottling Date: November 2009



"The Essence of Paso Robles"™

3443 Mill Road • Paso Robles, CA 93446 • www.roberthallwinery.com