

ROBERT HALL

2008 Chardonnay



Winemaker's Notes

Featuring aromas reminiscent of fresh green apple with a hint of lime and suggestions of vanilla spice, our 2008 Chardonnay is a bright straw gold color. In the mouth, the wine shows tangy citrus, fresh apple and lemon peel flavors that echo the aromas. The wine is refreshingly dry, medium-bodied with balancing crisp acidity and toasty oak that lengthens the finish. Enjoy chilled by itself or with shellfish, pasta and poultry dishes.

Vintage/Viticulture

The 2008 vintage was a challenging growing season in Paso Robles. The winter brought average temperatures and rainfall. This good start was interrupted by a spring frost. Following the frost, we experienced a record heat wave that coincided with the bloom of our Bordeaux varieties. The heat interfered with fertilization of the sensitive clusters and dramatically reduced the crop. Normal growing conditions soon returned with temperatures spiking a couple of times prior to harvest. Crop water and heat stress during the warm periods were managed by monitoring irrigations. Harvest began early, and then slowed to stretch into a late harvest with just enough sugar building weather to ripen the crop. This allowed for long hang-time, excellent for flavor maturity. The result of this vintage is small crop of deeply colored wines with an exceptional intensity of flavor.

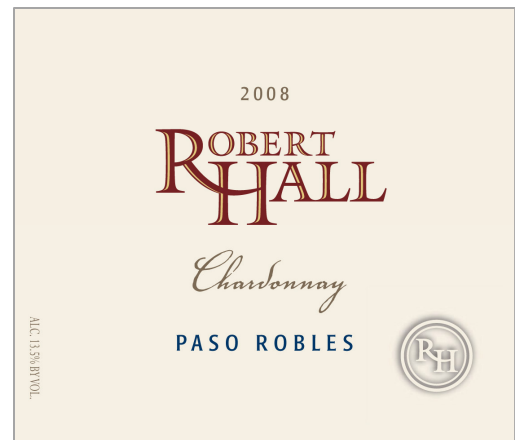
At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2008 Chardonnay qualifies as wine harvested from vineyards that have achieved Certified Sustainability in Practice (SIP)™. This achievement was earned by accomplishing and documenting 40 sustainable farming practices along with the implementation of additional management enhancements, all verified by independent audit.

Fermentation/Maturation

Our 2008 Chardonnay was crafted with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal, we hand-harvested into small bins in the cool of the morning and completed the short trip to the winery. At the winery, we crushed the fruit to the waiting press and held it there for 3 hours of skin-contact, prior to pressing to tank where the juice cold settled for 48 hours. At racking, the juice was transferred to barrels, where we inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, we performed bi-weekly, bâtonnage, a stirring of the lees. Before bottling, the wine received a final racking where the blend was assembled and the wine prepared.

Statistics

Total Acidity: .57%
pH: 3.53
Alcohol: 13.5%
Blend: 100% Chardonnay
Fermentation: 100% Barrel ferment
Barrel Aging/Maturation: 4 months
Bottling Date: January 2009



"The Essence of Paso Robles"™

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