

ROBERT RHALL

2008 Viognier

Paso Robles

Winemaker's Notes

Featuring honeysuckle, orange blossom and sweet spice aromas, our 2008 Viognier shows flavors of apricot and white peach with a burst of tropical mango with a hint of tangerine. On the palate the wine is medium-bodied and refreshingly dry with balancing crisp acidity. Enjoy chilled by itself or with fresh fruits, cheeses and with spicy 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.

Fermentation/Maturation

Our Viognier is produced with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal we hand-harvest into small bins in the cool of the morning and completed the short trip to the winery. At the winery, we crush the clusters into the CO2 blanketed waiting press, and hold it there for 3 hours of skin-contact, then press to tank where the juice is cold settled for 48 hours. At racking about half of the juice goes to barrels, the balance to stainless steel. We inoculate both lots with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine is transferred to tank where the wine ages for four months during which time we stir the lees weekly. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

Statistics

Total acidity: .65%

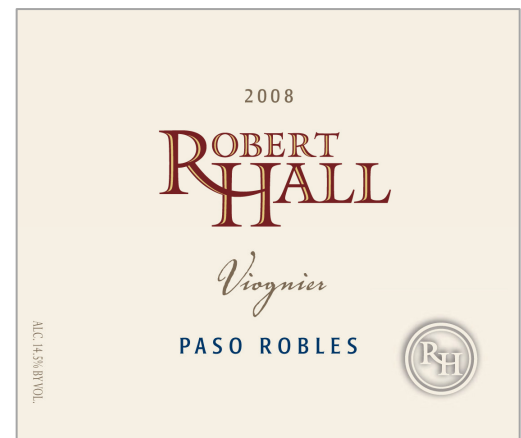
pH: 3.72

Alcohol: 14.5%

Blend: 100% Viognier

Barrel Fermentation: 55%

Bottling Date: March 19, 2009



"The Essence of Paso Robles"™

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