

ROBERT HALL

2009 Viognier

Paso Robles

Winemaker's Notes

Featuring honeysuckle, orange blossom and sweet spice aromas, our 2009 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 2009 vintage was an interesting growing season in Paso Robles. The winter brought average temperatures and less than half of our normal rainfall. In the spring we saw normal temperatures with no frost and a very uniform bud-break. From there, we experienced very moderate temperatures that held through bloom giving us excellent fruit set and an average crop. Moderate growing conditions held through the season 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 on time and progressed quickly driven by warm temperatures. The only interruption we experienced was the result of much needed rain delivered by an early storm. This storm had little impact on our vineyards as we were about finished with harvest. The result of this vintage is normal crop of very deeply colored wines with elegant tannins and exceptional intensity of flavor.

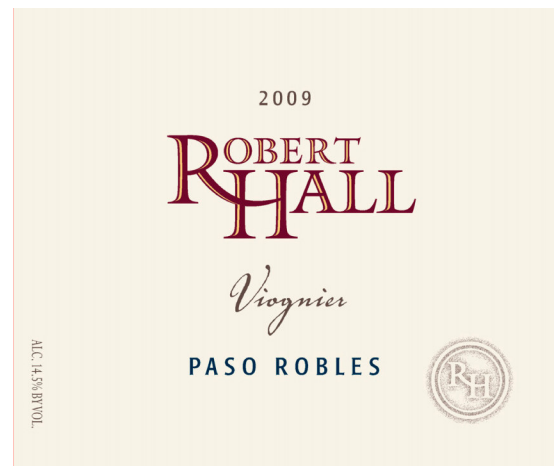
At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2009 Viognier qualifies as wine harvested from vineyards that have achieved Certified Sustainability in Practice (SIP)™. This achievement was earned by accomplishing and documenting 40 sustainable farming practices along with the implementation of additional management enhancements, all verified by independent audit.

Fermentation/Maturation

Our 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: 3.46
Alcohol: 14.5%
Blend: 98.5% Viognier,
1.5% Piquepoul Blanc
Barrel Fermentation: 55%
Bottling Date: April 2010



"The Essence of Paso Robles"™

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