

# 2015 Chardonnay

## Paso Robles

### *Sensory Notes*

Featuring pear, apple and peach aromas with a suggestion of vanilla spice, our 2015 Chardonnay is a bright straw- gold color. Rich from barrel fermentation and aging, this wine shows peach and pear flavors with hints of butterscotch. The wine is soft, medium-bodied with balancing acidity and toasty oak that lengthens the finish.

### *Vintage Notes*

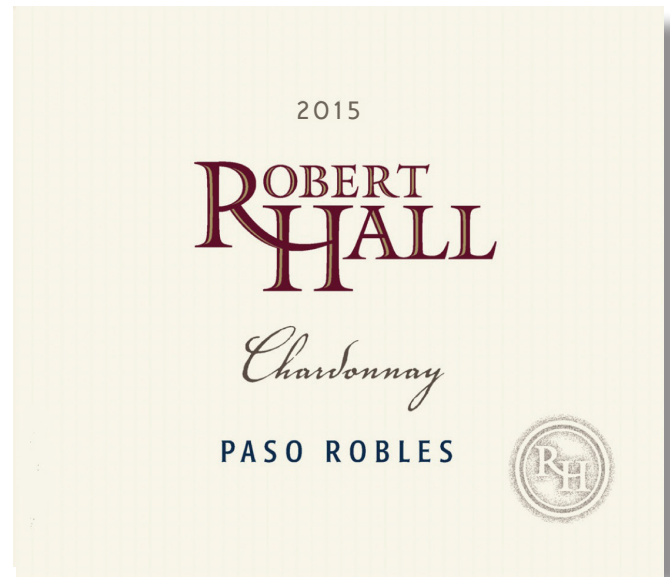
The 2015 vintage was another challenging season in Paso Robles. We began our spring with marginal moisture, the product of meager winter rains. This dry start was followed by above average warm temperatures into April, at which point we experienced an unusual cool down. This cooling lasted through May which gave us a tough start to the growing season. The volatile temperatures along with untimely winds resulted in poor flowering and fruit set, equaling a less than average crop. Temperatures remained moderate until an extended heat spike in early September, moderating back to normal temperatures to finish the season. Overall we experienced a vigorous early harvest season with good conditions for ripening. This low-yield crop has good depth of color and wonderful flavor maturity.

### *Winemaker's Notes*

Our 2015 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.

### *Wine Facts*

Total acidity: .62  
pH: 3.60  
Alcohol: 14%  
Barrel Fermented: 100%  
Bottled: February 2016



*"The Essence of Paso Robles"™*

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