

ROBERT HALL

2003 Reserve Syrah

Hall Ranch Paso Robles

Winemaker's Notes

Our 2003 Reserve Syrah sports lavish aromas of blueberry and black cherry, complemented by cinnamon and cedar. The color is deep ruby red, dense, and suggests the intensity of the vintage and the vineyard. Firm but silky tannins mark this wine, as does its exceptional concentration. This single vineyard Syrah is the result of matching great vines with stony well-drained soil, our warm sunny days and cool nights, then allowing the grapes to mature to their fullest, most robust flavor.

Vintage/Viticulture

The 2003 vintage will be remembered as a classic in Paso Robles. A wet spring followed an unusually dry winter. This slightly deficit rainfall provided the vines with adequate moisture to produce a moderate crop with small berry size and excellent concentration of fruit color and flavor. The timing of bud-break was early with an unusual heat spike during shoot development, bloom and fruit-set. Average temperatures during veraison and maturation phases provided perfect sugar building weather that allowed for a lengthy hang-time and excellent fruit maturity.

Our 2003 Reserve Syrah is the product of our Hall Ranch "Bench Vineyard". This vineyard wraps around the winery on the bench overlooking Huerhuero Creek. The soil here is an alluvial, stony, decomposed granite soil deposited by the Huerhuero as it cut its way through the area to drain into the Estrella River. This well drained soil is the home to Syrah Noir vines that are inherently low yielding due to the rigors of the site. The vineyard consistently produces some of our most intense and concentrated Syrah.

Fermentation/Maturation

Our 2003 Syrah was produced from hand-harvested grapes picked in mid-September. The grapes were crushed to small stainless tanks and inoculated. Fermentation and maceration lasted 10 days and was assisted by traditional hand pump-over to maximize color and flavor release. After fermentation, the wine was drawn off and the skins were pressed. Following a short settling period, the wine was racked into French oak barrels, where it completed malolactic fermentation and matured for 20 months. The wine received a final racking to stainless steel before the final blend was prepared for bottling.

Statistics

Total acidity: 0.62%

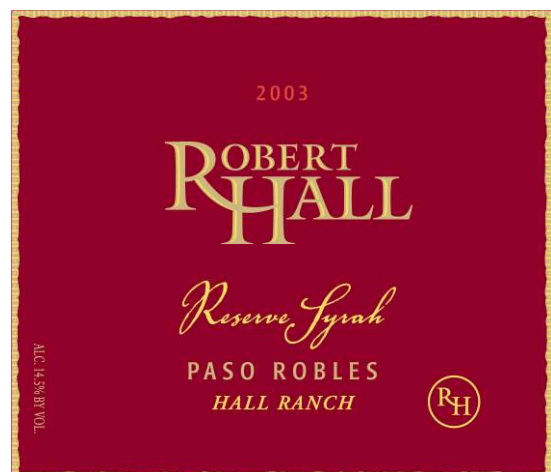
pH: 3.68

Alcohol: 14.5%

Blend: 100% Syrah

Barrel aging: 20 months

Bottling date: June 2005



"The Essence of Paso Robles™"

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