

ROBERT HALL

2004 Rhone de Robles

Winemaker's Notes

The aroma of our 2004 Rhone de Robles is reminiscent of blueberry and cherry with hints of black pepper and spice. The color is deep ruby red and hints at the concentration of mouth filling flavors that are the reward at tasting. This Rhone style blend is a perfect food wine with fruit flavor delicately balanced by rich silky tannins.

Vintage / Viticulture

The 2004 vintage was a challenging but excellent quality season. A warm spring followed another unusually dry winter. This deficit rainfall, was supplemented with irrigation to provide 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 unusual heat during shoot development and bloom, followed by moderate temperatures at fruit-set. Average temperatures during veraison and maturation phases provided perfect sugar building weather that allowed for a lengthy hang-time for excellent flavor maturity.

The 2004 Rhone de Robles brings together Grenache, Syrah, Cinsaut (sin-SO) and, the little known Counoise (coo-NWAHZ). These varietals are grown in our own vineyards and in other local vineyards and have a natural affinity to our sunny decomposed granite hills. This wine is evidence of what can be achieved in an outstanding match of soil, climate, vineyard technique, and variety. Rhone varieties tend to be very fruitful, we thin our crop to less than three tons per acre and harvest based on fruit flavor to assure proper maturity.

Fermentation / Maturation

Our 2004 Rhone de Robles was produced from hand-harvested grapes picked in mid-September. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhone varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to a blend of French and eastern European oak barrels where it completed malolactic fermentation and matured for 16 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Statistics

Total Acidity: .57%

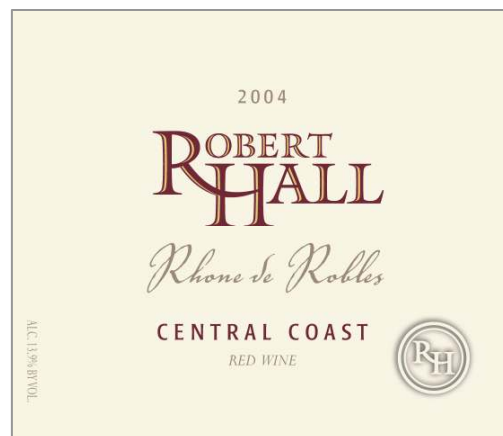
pH: 3.68

Alcohol: 13.9% by volume

Blend: 39% Grenache, 37% Syrah,

20% Cinsaut, 4% Counoise

Barrel Aging: 16 months



"The Essence of Paso Robles"™

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