

# ROBERT HALL

*2004 Reserve Syrah*

*Paso Robles*

## *Winemaker's Notes*

Our 2004 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 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

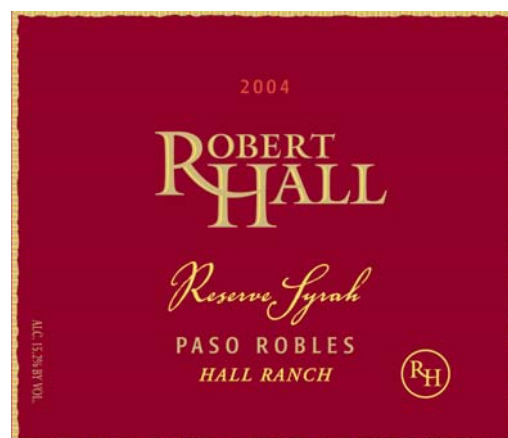
Our 2004 Reserve Syrah is the product of our Hall Ranch "Bench Vineyard". This vineyard wraps around the winery on the bench overlooking Huerhuero Creek. The soil here is an alluvial, stony, decomposed granite soil deposited by the Huerhuero as it cut its way through the area to drain into the Estrella 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 2004 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: 0.60%  
pH: 3.75  
Alcohol: 15.2%  
Blend: 100% Syrah  
Barrel aging: 18 months  
Bottling date: 6/22/06  
Cases produced: 550  
Suggested retail: \$34



*"The Essence of Paso Robles"™*

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