

ROBERT HALL

2004 Meritage

Hall Ranch Paso Robles

Winemaker's Notes

Our 2004 Meritage presents elegant aromas of black currant, cassis and ripe plum, complemented by intriguing earthy nuances of cedar and chocolate. The color is deep ruby red, dense, and reflects the intensity of this vintage, the vineyard, and the careful selection of our finest lots. On the palate the wine shows exceptional depth of flavor with firm but velvety tannins. This classic blend of four noble grapes produces a wine of finesse and character featuring our estate-grown Cabernet Sauvignon, Cabernet Franc, Malbec and Merlot.

Vintage/Viticulture

The 2004 vintage was a trying but outstanding quality season. A warm spring followed another unusually dry winter. This deficit rainfall primed the vines to produce a moderate crop with small berries and great concentration of fruit color and flavor. Bud-break was early with unusual heat during shoot growth and bloom, followed by mild temperatures at fruit-set. Normal temperatures during veraison and maturation provided perfect sugar building weather and allowed for lengthy hang-time and excellent flavor maturity.

All of our Hall Ranch Vineyards unite to compose our 2004 Meritage. The Cabernet Sauvignon originates in the stony decomposed granite soils of our "Bench Vineyard," which wraps around the winery overlooking the Huerhuero Creek. The Cabernet Franc and Malbec are rooted in the loamy soils of the "Terrace Vineyard," found on the rolling terrace above the south bank of the Estrella River, while our Merlot develops in the clays of the "Home Vineyard" situated on the slopes of the rolling hills just east of the winery.

Fermentation/Maturation

Our 2004 Meritage was produced from hand-harvested grapes picked in mid-September. Following harvest the grapes were crushed to small tanks and inoculated for fermentation. Fermentation and maceration lasted 10 days and was assisted by traditional hand pump-over to maximize color and flavor release. Subsequent to fermentation the wine was drawn off and the skins were pressed. After a short settling period the wine was racked into French oak barrels where it completed malolactic fermentation and matured for 20 months. Prior to bottling the wine received a final racking to stainless steel where the blend was assembled and the wine prepared for bottling.

Statistics

Total acidity: .59%

pH: 3.65

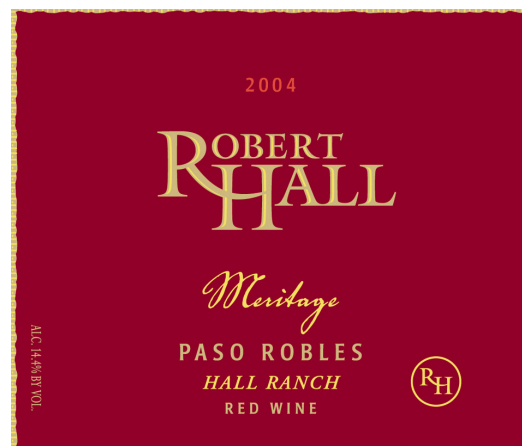
Alcohol: 14.4%

Blend: 52% Cabernet Sauvignon, 36%

Cabernet Franc, 7% Malbec, 5% Merlot

Barrel Aging: 20 months

Bottling date: June 2006



"The Essence of Paso Robles"™

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