

ROBERT HALL

2004 Vintage Port

Paso Robles

Winemaker's Notes

This rare blend of four traditional Portuguese grapes – Souzão, Alvarelhão, Touriga and Tinta Cão produces the true essence of Paso Robles in a classic vintage port. Deep ruby red in color, the rich brambleberry aromas are accentuated with tones of spice and licorice. Beautifully balanced, a burst of berry fruit flavors greets the senses with a velvet smooth finish of spice and tobacco. Enjoy exclusively or pair with a full-flavored cheese such as Stilton and toasted walnuts.

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.

Fermentation/Maturation

Our 2004 Vintage Port was produced from hand-harvested grapes picked in September. Following harvest the grapes were crushed and allowed to ferment. After 4 days of fermenting, the wine was fortified with brandy. This action increased the alcohol content while halting the fermentation process by killing the yeast cells that fuel it. The resulting sweet wine totals 20.5% alcohol. After a short settling period, the wine was moved into Portuguese oak pipes where it matured for 24 months. Prior to bottling, the vintage port was racked from barrel and prepared for bottling.

Statistics

Total acidity: .62%

pH: 3.60

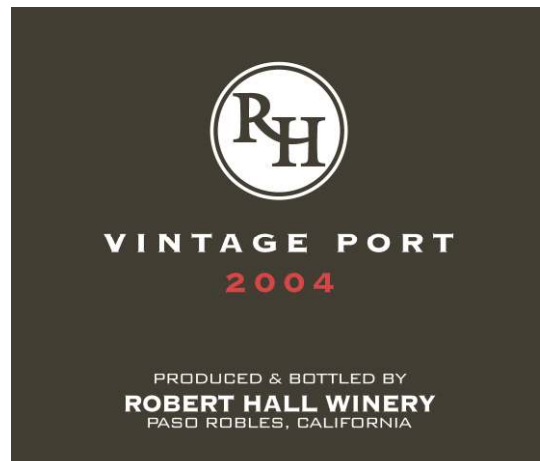
Alcohol: 20.5%

Residual Sugar: 9.26%

Blend: 35% Souzão, 30% Alvarelhão,
22% Touriga, 13% Tinta Cão,

Barrel Aging: 24 months

Bottling Date: September 2006



"The Essence of Paso Robles"™

805.239.1616 ph. www.roberthallwinery.com