

ROBERT HALL

2005 Vintage Port

Paso Robles

Winemaker's Notes

This rare blend of four traditional Portuguese grapes – Touriga, Alvarelhão, Souzão and Tinta Cão produce 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 2005 vintage will be remembered as a bountiful season in Paso Robles. An unusually wet winter brought us in excess of 150% of our normal average rainfall. This abundance of precipitation provided the vines with the moisture necessary to grow a luxuriant canopy. Managing this large crop to obtain small berry size and concentration of fruit color and flavor was the challenge, and was achieved by carefully monitoring irrigations and by thinning the crop. Cool temperatures started the season and continued until just before veraison, when we experienced a short heat wave through veraison. We then returned to perfect sugar building weather to finish the season, allowing in lengthy hang-time for excellent flavor maturity. The result of this vintage is richly colored wines with superb intensity of ripe flavor.

Fermentation/Maturation

Our 2005 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 checking the fermentation process by arresting 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: .58%

pH: 3.59

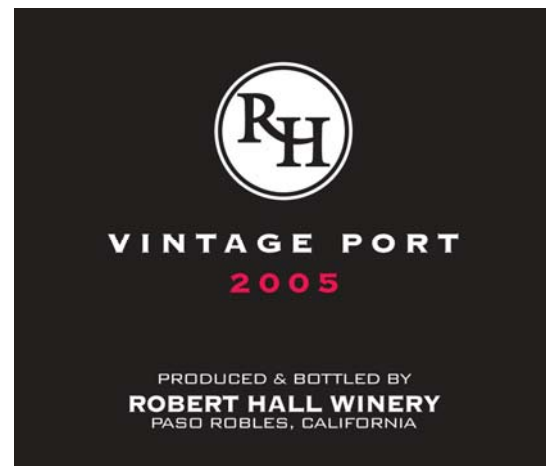
Alcohol: 20.5%

Residual Sugar: 9.26%

Blend: 36% Touriga, 30% Alvarelhão,
20% Souzão, 14% Tinta Cão,

Barrel Aging: 21 months

Bottling Date: September 2007



"The Essence of Paso Robles"™

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