

ROBERT RHALL

2005 Cabernet Sauvignon

Paso Robles

Winemaker's Notes

Intense dark ruby red color with complex plum, black currant, and cocoa aromas echoed by rich persistent flavors of plush ripe fruit, dark chocolate and spice all supported by balancing rich velvety tannins.

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.

Our 2005 Cabernet Sauvignon is primarily a product of the Hall Ranch vineyards. The Cabernet Sauvignon grapes originate in the stony decomposed granite soils of our "Bench Vineyard" and the rolling sandy loam terrace situated above the southern bank of the Estrella River of the "Terrace Vineyard." The fusion of intense fully ripe Cabernet Sauvignon from a sparse rocky site married to bright fruit-forward Cabernet produced on a more generous loamy soil yields a blend with opulent fruit, intriguing complexity, and satisfying structure.

Fermentation/Maturation

Our 2005 Cabernet Sauvignon comes from grapes picked throughout October. Maceration lasted 10 days and was assisted by traditional pump-over to amplify color and flavor release. Subsequent to fermentation, the wine was drawn off and the skins pressed. After settling, the wine was racked into French and eastern European oak barrels where it completed malolactic fermentation and matured for 16 months. Prior to bottling the wine received a final racking to stainless steel where the blend was assembled in preparation for bottling.

Statistics

Total acidity: 0.62%

pH: 3.58

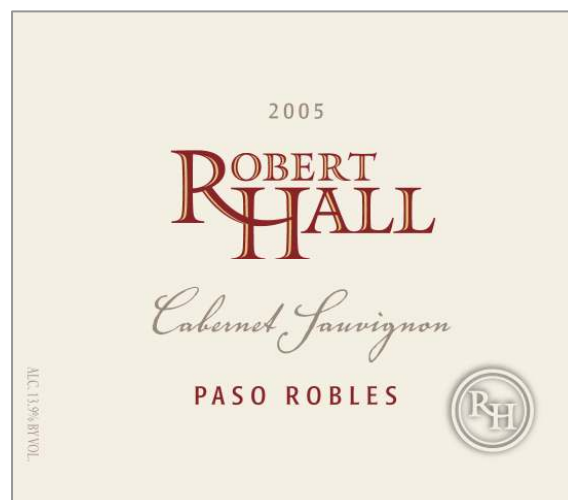
Alcohol: 13.9%

Blend: 81% Cabernet Sauvignon, 9% Merlot, 6%

Cabernet Franc, 4% Syrah

Barrel Aging: 16 months

Bottling date: February 2007



"The Essence of Paso Robles"™

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