

ROBERT HALL

2005 Rhone de Robles

Winemaker's Notes

The aroma of our 2005 Rhone de Robles is reminiscent of cherry and cranberry with hints of black pepper and spice. The color is deep ruby red and hints at the concentration of mouth filling flavors that are the reward at tasting. This Rhone style blend is a perfect food wine with fruit flavor delicately balanced by rich, silky 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.

The 2005 Rhone de Robles brings together Grenache, Syrah, Cinsaut (sin-SO) and, the little known Counoise (coo-NWAHZ). These varietals are grown in our own vineyards and in other local vineyards and have a natural affinity to our sunny decomposed granite hills. This wine is evidence of what can be achieved in an outstanding match of soil, climate, vineyard technique, and variety. Rhone varieties tend to be very fruitful, we thin our crop to less than three tons per acre and harvest based on fruit flavor to assure proper maturity.

Fermentation / Maturation

Our 2005 Rhone de Robles was produced from hand-harvested grapes picked in mid-September. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhone varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to a blend of French and eastern European oak barrels where it completed malolactic fermentation and matured for 14 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Statistics

Total Acidity: .59%

pH: 3.65

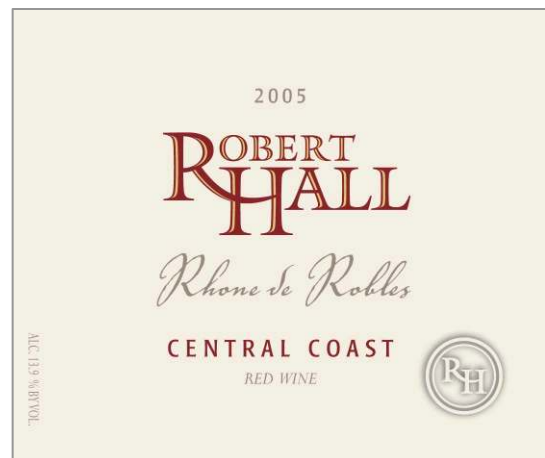
Alcohol: 13.9% by volume

Blend: 44% Grenache, 40% Syrah,

11% Cinsaut, 5% Counoise

Barrel Aging: 14 months

Bottling Date: November 2006



"The Essence of Paso Robles"™

805.239.1616 · www.roberthallwinery.com