

ROBERT HALL

2005 Syrah

Paso Robles

Winemaker's Notes

Deep dark ruby-red color with sweet aromas of blackberry, plum, and cherry accented with compelling hints of leather and smoke followed by a mouthful of delicious fruit flavors and soft 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.

Our 2005 Paso Robles Syrah is the product of Syrah grown on our three Hall Ranch vineyards; the majority originates in the loamy soils of the "Terrace Vineyard," the next component is crafted from the rich clays of the "Home Vineyard," and the balance is derived from the stony decomposed granite soils of our "Bench Vineyard." The combination of these three vineyards yields a wine that shows the rich opulence of Syrah brought to rich maturity in the rolling hills of Paso Robles.

Fermentation/Maturation

Our 2005 Syrah comes from grapes picked in mid-September. Maceration lasted 10 days and was assisted by traditional hand pump-over to amplify color and flavor release. Subsequent to fermentation, the wine was drawn off and the skins pressed. After a short settling period, the wine was racked into French 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: 0.64%

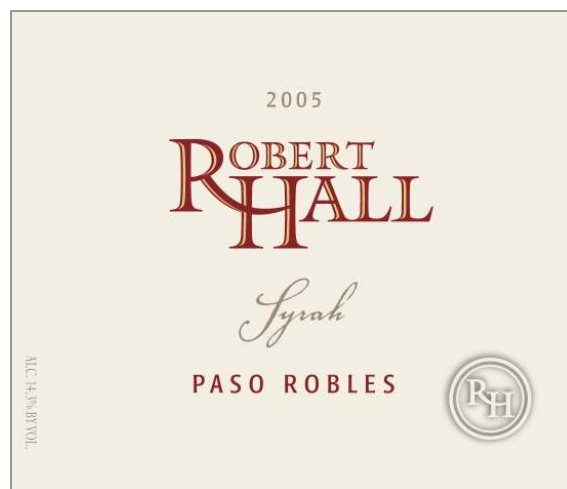
pH: 3.62

Alcohol: 14.3%

Blend: 92% Syrah, 4% Mourvèdre, 4% Petite
Sirah

Barrel aging: 16 months

Bottling date: February 2007



"The Essence of Paso Robles"™

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