

ROBERT RHALL

2006 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 2006 vintage was a season of extremes in Paso Robles. We began with a spring with a normal amount of precipitation. This rain along with moderate spring temperatures provided the vines with the conditions needed to grow a well-balanced canopy and set an average crop. From here conditions became brutal, temperatures set records for the month of July with the overall average for the month being the highest ever. Crop water and heat stress was managed by carefully monitoring irrigations and by thinning the crop. Following this heat, we experienced the coolest August ever recorded in Paso. The weather was so cool that some areas lacked adequate heat units to ripen their crops. Fortunately we had adjusted our crop early and had ample sugar building weather to ripen, allowing in long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with excellent intensity of flavor.

Our 2006 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 2006 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: 3.61

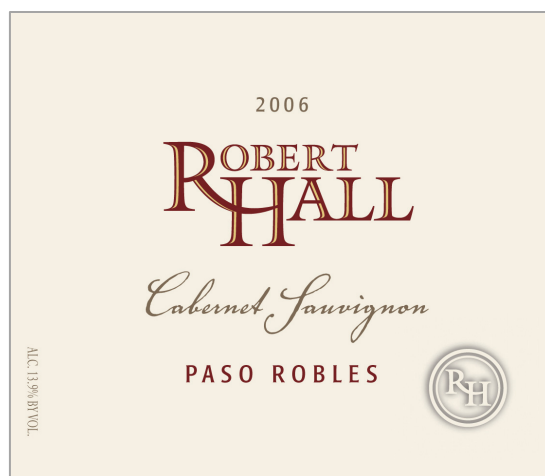
Alcohol: 13.9%

Blend: 83% Cabernet Sauvignon, 9% Merlot, 7%

Petite Sirah, 1% Malbec

Barrel Aging: 16 months

Bottling Date: March 2008



"The Essence of Paso Robles"™

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