

# ROBERT HALL

*2006 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 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 Syrah is the product of Paso Robles grown primarily on our three Hall Ranch vineyards; the majority originates in the loamy soils of the "Terrace Vineyard," the next component is crafted from the stony decomposed granite soils of our "Bench Vineyard," and the balance is derived from the rich clays of the "Home Vineyard." The combination of these three vineyards, and others, yields a wine that shows the rich opulence of Syrah brought to rich maturity in the rolling hills of Paso Robles.

## *Fermentation/Maturation*

Our 2006 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: 0.62%

pH: 3.84

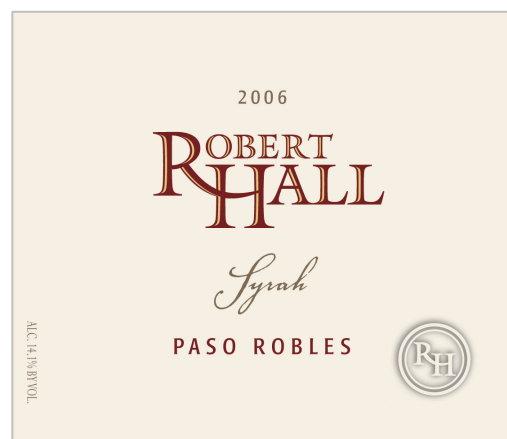
Alcohol: 14.3%

Blend: 90% Syrah, 9% Petite Sirah,

1% Mourvèdre

Barrel aging: 16 months

Bottling date: February 2008



*"The Essence of Paso Robles"™*

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