

# ROBERT HALL

*2006 Pape de Robles*

*Paso Robles*

## *Winemaker's Notes*

This is a classic blend of three long established Chateauf-style varieties with a Paso Robles' twist of Petite Sirah added to intensify the blend. The aromas are reminiscent of blackberry 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 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.

The 2006 Pape de Robles brings together Grenache, Syrah, Mourvedre and Petite Sirah. These varietals are grown in our own vineyards and have a natural affinity to the sunny alluvial terraces and hills that make up the ranch. The Pape de Robles represents a fusion of the finest grapes grown on the Hall Ranch vineyards, traditional craftsmanship in our state of the art winery, and carefully monitored slow-maturation.

## *Fermentation / Maturation*

Our 2006 Pape 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 our large 500 liter French oak puncheons, in our underground caverns, where it completed malolactic fermentation and matured for 18 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

## *Statistics*

Total Acidity: .59%

pH: 3.6

Alcohol: 14.5% by volume

Blend: 51% Grenache, 22% Syrah,

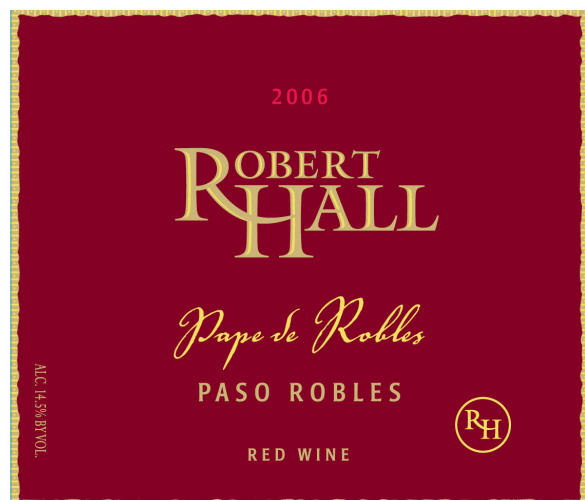
15% Mourvedre, 12% Petite Sirah

Barrel Aging: 18 months

Bottling Date: April 2008

Cases Produced: 675 6-packs

Suggested Retail: \$40.00



*"The Essence of Paso Robles"™*

Media Contact: Kim Murphy-Rodrigues, Marketing Director • 805.239.1616 ext. 16 phone • [krodrigues@roberthallwinery.com](mailto:krodrigues@roberthallwinery.com)

[www.roberthallwinery.com](http://www.roberthallwinery.com)