

# ROBERT RHALL

2006 Chardonnay

Paso Robles

## *Winemaker's Notes*

Featuring aromas reminiscent of crisp, green apple and pineapple complemented with rich butterscotch, the 2006 Chardonnay is a lively green gold in color. In the mouth, the wine shows vibrant apple and lemon peel flavors that echo the aromas. The wine is refreshingly dry, medium-bodied with balancing crisp acidity and toasty oak that lengthens the finish. Enjoy chilled by itself or with shellfish, pasta and poultry dishes.

## *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.

## *Fermentation/Maturation*

Our 2006 Chardonnay was produced with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal we hand-harvested into small bins in the cool of the morning and make the short trip to the winery. At the winery, we transferred the whole clusters into the waiting press, and press to tank where the juice is cold settled for 48 hours. At racking the juice was transferred to barrels, where we inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine was transferred to tank where we practiced daily bâtonnage, stirring of the lees. Prior to bottling, the wine received a final racking where the blend was assembled and the wine prepared for bottling.

## *Statistics*

Total Acidity: 0.59%

pH: 3.46

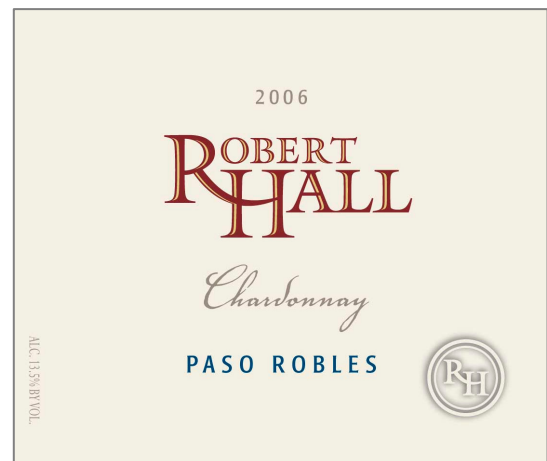
Alcohol: 13.5%

Blend: 100% Chardonnay

Fermentation: 100% barrel ferment

Barrel Aging/Maturation: 6 months

Bottling Date: February 2007



*"The Essence of Paso Robles"™*

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