

ROBERT RHALL

2006 Rhone de Robles

Winemaker's Notes

The aroma of our 2006 Rhone de Robles is reminiscent of cherry 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 Rhone de Robles brings together Grenache, Syrah, Cinsaut (sin-SO) and, the little known Counoise (coo-NWAHZ). These varietals are grown in our own vineyards and in other local vineyards and have a natural affinity to our sunny decomposed granite hills. This wine is evidence of what can be achieved in an outstanding match of soil, climate, vineyard technique, and variety. Rhone varieties tend to be very fruitful, we thin our crop to less than three tons per acre and harvest based on fruit flavor to assure proper maturity.

Fermentation / Maturation

Our 2006 Rhone 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 a blend of French and eastern European oak barrels where it completed malolactic fermentation and matured for 14 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Statistics

Total Acidity: .57%

pH: 3.66

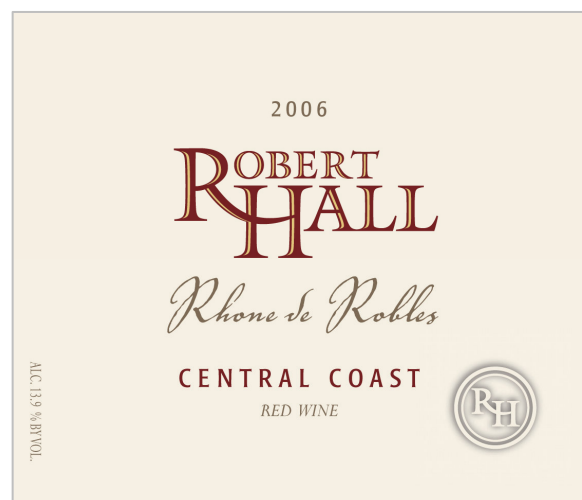
Alcohol: 13.9% by volume

Blend: 46% Grenache, 45% Syrah,

6% Cinsaut, 3% Counoise

Barrel Aging: 14 months

Bottling Date: January 2008



"The Essence of Paso Robles"™

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