

# ROBERT RHALL

**2006 Sauvignon Blanc**

**Paso Robles**

## ***Winemaker's Notes***

Featuring aromas reminiscent of fresh crisp apple, pineapple, and herbs with hints of toasted almond wrapped around a solid mineral core, the 2006 Sauvignon Blanc is a vivid straw green in color. In the mouth, the wine exhibits bright varietal fruit flavors that echo the aromas. It's refreshingly dry, medium-bodied with a balancing crisp acidity.

## ***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 Sauvignon Blanc combines the bright mineral flavors of fruit matured on the clay-loam soils of the Home Vineyard with perfumed floral "Musquet clone" Sauvignon Blanc grown on the sandy-loam soils of the Terrace Vineyard. The integration of these two vineyards represents a huge step forward for our Sauvignon Blanc program and alludes to the great wines that will come as these vines mature.

## ***Fermentation/Maturation***

Our Sauvignon Blanc is produced with a goal of maximizing freshness and preserving varietal flavor. Pursuant to this goal we hand-harvest into small bins in the cool of the morning and make the short trip to the winery. At the winery, we transfer the whole clusters into the CO2 blanketed waiting press, and press to tank where the juice is cold settled for 48 hours. At racking one third of the juice goes to barrels, the balance to stainless steel. We inoculate both lots with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine is transferred to tank where the wine ages for four months during which time we stir the lees daily. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

## ***Statistics***

Total acidity: .59%

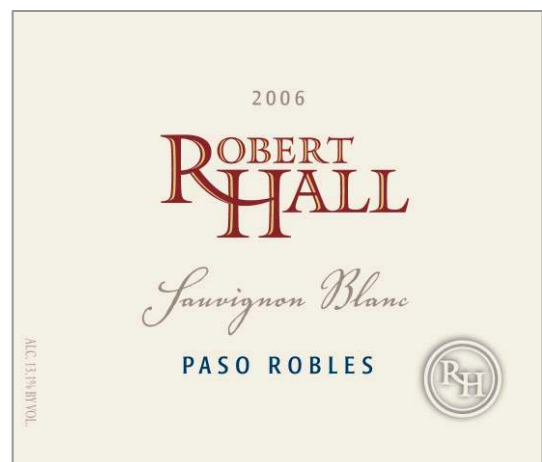
pH: 3.45

Alcohol: 13.1%

Blend: 100% Sauvignon Blanc

Barrel Fermentation: 20%

Bottling: January 2007



*"The Essence of Paso Robles"™*

805.239.1616 ext. 16 phone · www.roberthallwinery.com