

ROBERT HALL

2007 Blanc de Robles

Paso Robles

Winemaker's Notes

Our Rhone-style white blend features a lively blend of Grenache and Roussanne, along with our newest white Rhone varietal - Piquepol Blanc. Straw-gold in color, our Blanc de Robles features aromas of pear and quince supported by intriguing mineral and tropic notes. On the palate, zesty green apple and nectarine flavors greet the senses, leading to a nicely balanced mineral finish with a hint of honey.

Vintage /Viticulture

The 2007 vintage was an unusual growing season in Paso Robles. The winter was very dry with persistent cold temperatures not seen here for many years. The lack of rain along with the cold winter temperatures limited our crop. Vineyard conditions became mild and amazingly temperate, with temperatures on the cool side until July when we experienced high temperatures for about two weeks. Crop water and heat stress during the heat wave were managed by carefully monitoring irrigations. Following this period, we saw a return to moderate temperatures for the balance of the season. The weather was so moderate that what started as an early harvest, stopped for a couple of weeks, then stretched into a late, slow harvest with just enough sugar building weather to ripen the crop. The slow build at the end of harvest allowed for long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with exceptional intensity of flavor.

Fermentation/Maturation

Our white-Rhone blend, the Blanc de Robles, is produced with a goal of showcasing and preserving fresh varietal flavor. Pursuant to this goal, we hand-harvested into small bins in the cool of the morning and completed the short trip to the winery. At the winery, we crushed the clusters into the waiting press, and pressed to tank where the juice was cold settled for 48 hours. At racking a portion of the juice went to neutral barrels, with the balance to stainless steel. Both lots were inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, the wine aged for four months during which time we stirred the lees daily. Prior to bottling, the wine received a final racking and the blend was prepared.

Statistics

Total acidity: .55%

pH: 3.37

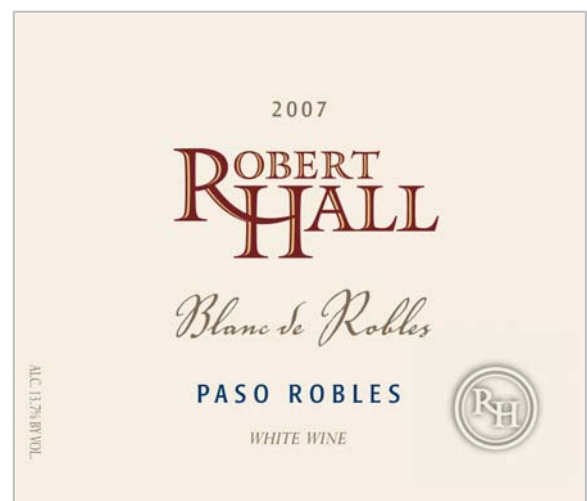
Alcohol: 13.7%

Blend: 46% Roussanne, 41%

Grenache Blanc & 13% Piquepol Blanc

Barrel Fermentation: 59%

Bottling Date: January 2008



"The Essence of Paso Robles"™

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