

ROBERT RHALL

2007 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 2007 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 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 where 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.

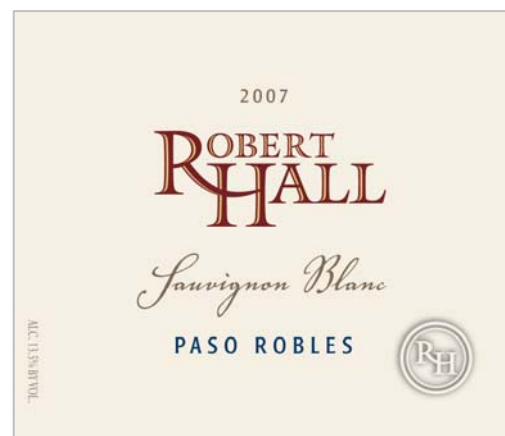
Our 2007 Sauvignon Blanc combines the bright mineral flavors of fruit matured on the clay-loam soils of the Home Vineyard with perfumed floral "Musquet clone" Sauvignon Blanc grown on the sandy-loam soils of the Terrace Vineyard. The integration of these two vineyards represents a huge step forward for 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 completed 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: .64%
pH: 3.42
Alcohol: 13.1%
Blend: 93% Sauvignon Blanc,
7% Semillon
Barrel Fermentation: 16%
Bottling: January 2008



"The Essence of Paso Robles"

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