

ROBERT HALL

2007 Viognier

Paso Robles

Winemaker's Notes

Featuring honeysuckle, orange blossom and sweet spice aromas, our 2007 Viognier displays stone-fruit flavors of apricot and white peach with a burst of mango tropical fruit flavor and a hint of tangerine. On the palate the wine is medium-bodied and refreshingly dry with balancing crisp acidity. Enjoy chilled by itself or with fresh fruits, cheeses and with spicy dishes.

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.

Fermentation/Maturation

Our Viognier 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 crush the clusters into the CO2 blanketed waiting press, and hold it there for 3 hours of skin-contact, then press to tank where the juice is cold settled for 48 hours. At racking about half 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 weekly. Prior to bottling, the wine receives a final racking, the blend is assembled and the wine prepared for bottling.

Statistics

Total acidity: .56%

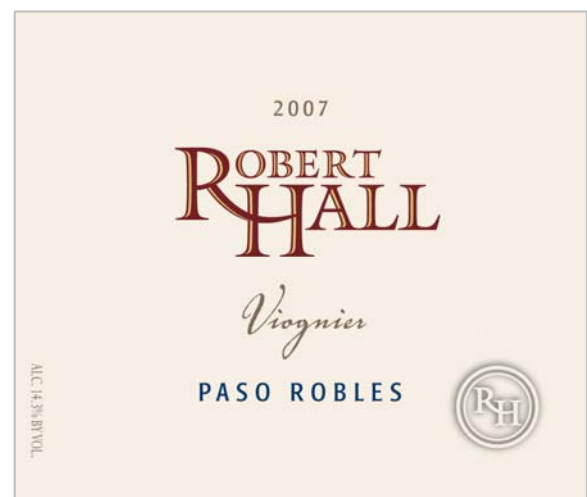
pH: 3.47

Alcohol: 14.3%

Blend: 100% Viognier

Barrel Fermentation: 55%

Bottling Date: January 2008



"The Essence of Paso Robles"™

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