

# ROBERT RHALL

2007 Chardonnay

Paso Robles

## *Winemaker's Notes*

Featuring aromas reminiscent of crisp, green apple and pineapple complemented with rich butterscotch, the 2007 Chardonnay is a lively green gold in color. In the mouth, the wine shows vibrant apple and lemon peel flavors that echo the aromas. The wine is refreshingly dry, medium-bodied with balancing crisp acidity and toasty oak that lengthens the finish. Enjoy chilled by itself or with shellfish, pasta and poultry 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 2007 Chardonnay was produced with a goal of maximizing freshness and preserving 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 fruit to the waiting press and held it there for 3 hours of skin-contact, prior to pressing to tank where the juice cold settled for 48 hours. At racking, the juice was transferred to barrels, where we inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, we performed bi-weekly, bâtonnage, a stirring of the lees. Before bottling, the wine received a final racking where the blend was assembled and the wine prepared.

## *Statistics*

Total Acidity: .58%

pH: 3.49

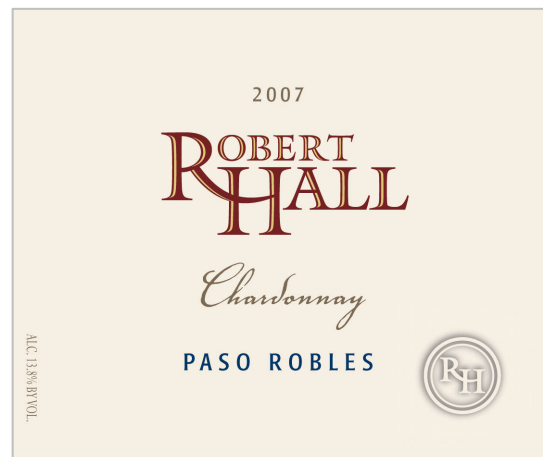
Alcohol: 13.5%

Blend: 100% Chardonnay

Fermentation: 100% Barrel ferment

Barrel Aging/Maturation: 4 months

Bottling Date: January 2008



*"The Essence of Paso Robles"™*

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