

ROBERT HALL

2007 Rosé de Robles

Hall Ranch
Paso Robles

Winemaker's Notes

Our 2007 Rosé de Robles entices the eye with its vivid strawberry red color. Featuring aromas reminiscent of rose petal and fresh strawberries with hints of citrus peel and honeysuckle, this lovely dry rosé shows fresh fruit berry flavors that echo the aromas. Refreshing and not too sweet, the Rosé de Robles is off-dry and medium-bodied with a balancing crisp acidity that brightens the finish.

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.

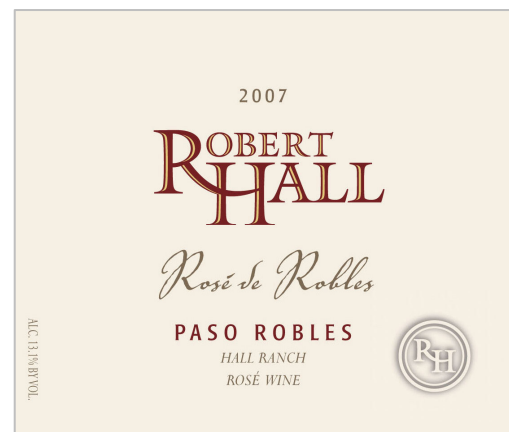
Our Rosé is a blend composed of fruit from the vineyards of the Hall Ranch. The Syrah represents the rolling hills and cobbled sands of the Hall Ranch "Home Vineyard," while the Grenache, Cinsaut, and Mourvedre fruit speak for the sandy-loam of the "Terrace" vineyard. The marriage of these vineyards is captured in the bright freshness of the rosé.

Fermentation/Maturation

The Syrah and Mourvedre portion of this blend was crafted using a "Saignée" technique; bleeding off free-run, deeply colored juice from crushed red grapes after a couple of days of skin contact and prior to onset of vigorous fermentation. This technique yields a deeply colored, full-flavored rosé. The Grenache and Cinsaut portion of the blend were crushed and pressed with a minimum of skin contact. This more traditional "Vin Gris" technique produces a light-bodied elegant rosé that balances and complements the full-bodied Saignée fraction. Following the bleeding and pressing, both lots of wine were inoculated with cultured yeast and the wine was tank fermented and aged. Prior to bottling, the components received a final racking, where the blend was assembled and the wine prepared for bottling.

Statistics

Total Acidity: .61%
pH: 3.60
Residual Sugar: .050
Alcohol: 13.1% by volume
Blend: 55% Syrah, 36% Grenache, 8% Mourvèdre,
1% Cinsaut
Bottling Date: January 2008



"The Essence of Paso Robles"™

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