

# ROBERT HALL

*Margaret's Vineyard  
Paso Robles*

## *2007 Orange Muscat*

### *Winemaker's Notes*

Our 2007 Orange Muscat is vivid gold in color. This wine entertains the senses with fresh citrus and orange blossom aromas with a touch of sweet spice echoed by bright, sweet tropical fruit flavors. Medium-bodied, the Orange Muscat features a balancing crisp acidity that brightens the finish. A delight by itself, our Orange Muscat pairs well with Thai cuisine fresh fruits and cheeses or as an accompaniment to crème brûlée.

### *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.

The 2007 vintage of Orange Muscat hails from our very own *Margaret's Vineyard*. Featuring the 5C rootstock, which was selected for its ability to reduce the vigor of the vine. The vineyard site is located on the southern bank of the Estrella River and undulates gently with a northeast face with soil that is primarily alluvial sandy-loam.

### *Fermentation/Maturation*

Our Orange Muscat was produced with the goal of producing a semi-sweet wine that captured the essence of Paso Robles. Pursuant to this goal we hand-harvested into small bins in the cool of the morning and made the short trip to the winery. At the winery, we transferred the whole clusters into the waiting press, and press to tank where the juice cold settled for 48 hours. At racking half of the juice went to barrels, the balance to stainless steel. We inoculated both lots with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, all of the wine was transferred to tank where the wine aged for two months during which time we practiced daily bâtonnage, stirring of the lees. Prior to bottling, the wine received a final racking where the blend was assembled and the wine prepared for bottling.

### *Statistics*

Total Acidity .56%  
pH: 3.60  
Alcohol: 13.2%  
Residual Sugar: 4.3%  
Fermentation: 100% Stainless Steel  
Bottling: November 2007



*"The Essence of Paso Robles"™*

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