

# ROBERT HALL

## 2008 Sauvignon Blanc



### *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 2008 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 2008 vintage was a challenging growing season in Paso Robles. The winter brought average temperatures and rainfall. This good start was interrupted by a spring frost. Following the frost, we experienced a record heat wave that coincided with the bloom of our Bordeaux varieties. The heat interfered with fertilization of the sensitive clusters and dramatically reduced the crop. Normal growing conditions soon returned with temperatures spiking a couple of times prior to harvest. Crop water and heat stress during the warm periods were managed by monitoring irrigations. Harvest began early, and then slowed to stretch into a late harvest with just enough sugar building weather to ripen the crop. This allowed for long hang-time, excellent for flavor maturity. The result of this vintage is small crop of deeply colored wines with an exceptional intensity of flavor.

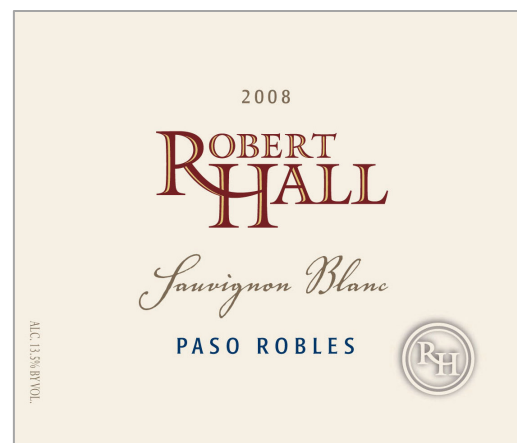
At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2008 Sauvignon Blanc qualifies as wine harvested from vineyards that have achieved Certified Sustainability in Practice (SIP)™. This achievement was earned by accomplishing and documenting 40 sustainable farming practices along with the implementation of additional management enhancements, all verified by independent audit.

### *Fermentation/Maturation*

Our Sauvignon Blanc is crafted 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: .57%  
pH: 3.41  
Alcohol: 13.5%  
Blend: 86.3% Sauvignon Blanc, 13.7%  
Semillon  
Barrel Fermentation: 24%  
Bottling Date: January 2009



*"The Essence of Paso Robles"™*

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