

ROBERT HALL

2007 Cabernet Sauvignon

Paso Robles

Winemaker's Notes

Intense dark ruby red color with complex plum, black currant, and cocoa aromas echoed by rich persistent flavors of plush ripe fruit, dark chocolate and spice all supported by balancing rich velvety tannins.

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 2007 Cabernet Sauvignon is primarily a product of the Hall Ranch vineyards. The Cabernet Sauvignon grapes originate in the stony decomposed granite soils of our "Bench Vineyard" and the rolling sandy loam terrace situated above the southern bank of the Estrella River of the "Terrace Vineyard." The fusion of intense fully ripe Cabernet Sauvignon from a sparse rocky site married to bright fruit-forward Cabernet produced on a more generous loamy soil yields a blend with opulent fruit, intriguing complexity, and satisfying structure.

Fermentation/Maturation

Our 2007 Cabernet Sauvignon comes from grapes picked throughout October. Maceration lasted 10 days and was assisted by traditional pump-over to amplify color and flavor release. Subsequent to fermentation, the wine was drawn off and the skins pressed. After settling, the wine was racked into French and eastern European oak barrels where it completed malolactic fermentation and matured for 18 months. Prior to bottling the wine received a final racking to stainless steel where the blend was assembled in preparation for bottling.

Statistics

Total acidity: 0.62%

pH: 3.61

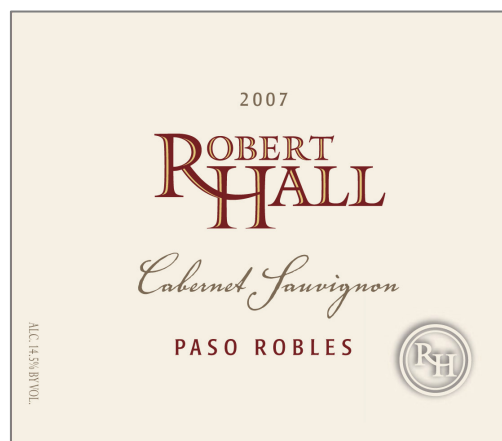
Alcohol: 14.5%

Blend: 83% Cabernet Sauvignon, 9% Merlot,

7% Petite Sirah, 1% Malbec

Barrel Aging: 18 months

Bottling Date: May 2009



"The Essence of Paso Robles"™

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