

# ROBERT HALL

*2007 Pape de Robles*

*Paso Robles*

## *Winemaker's Notes*

This is a classic blend of five long established Chateauf-neuf-style varieties with a Paso Robles' twist of Petite Sirah added to intensify the blend. Deep garnet and crimson colors delight the eye, while blackberry and cranberry aromas greet the senses with a touch of fresh cracked black pepper and a treasure chest of allspice. Lush, opulent mouth-filling flavors provide the reward at tasting, with a perfect balance of tannins and structure.

## *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 Pape de Robles brings together Grenache, Syrah, Mourvedre and Petite Sirah. These varietals are grown in our own vineyards and have a natural affinity to the sunny alluvial terraces and hills that make up the ranch. The Pape de Robles represents a fusion of the finest grapes grown on the Hall Ranch vineyards, traditional craftsmanship in our state of the art winery, and carefully monitored slow-maturation.

## *Fermentation / Maturation*

Our 2007 Pape de Robles was produced from hand-harvested grapes picked in mid-September. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhone varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to our large 500 liter French oak puncheons, in our underground caverns, where it completed malolactic fermentation and matured for 18 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

## *Statistics*

Total Acidity: .57%

pH: 3.66

Alcohol: 14.5% by volume

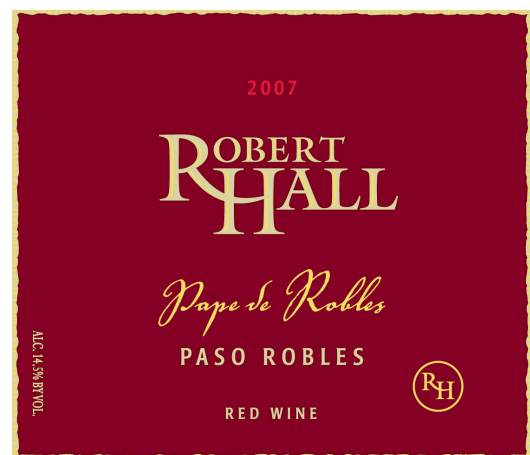
Blend: 28% Grenache, 25% Mourvedre, 23% Syrah,  
18% Petite Sirah, 4% Cinsaut and 2% Counoise

Barrel Aging: 18 months

Bottling Date: August 2009

Cases Produced: 475 6-packs

Suggested Retail: \$40.00



*"The Essence of Paso Robles"™*

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