

ROBERT HALL

2007 Syrah

Paso Robles

Winemaker's Notes

An inviting, well-balanced wine, our 2007 Syrah expresses aromas of blackberry, chocolate and caramel with a touch of smoky, sandalwood spice. The deep ruby-red color hints at the opulent fruit flavors of berry, plum and black cherry which greet the senses and are complemented by soft silky 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 Syrah is a product of Paso Robles grown across the appellation. Some of the fruit from two of our Hall Ranch vineyards; the majority originates in the loamy soils of the "Terrace Vineyard," the next component is crafted from the the stony decomposed granite soils of our "Bench Vineyard," The combination of these two vineyards, and others, yields a wine that shows the rich opulence of Syrah brought to rich maturity in the rolling hills of Paso Robles.

Fermentation/Maturation

Our 2007 Syrah comes from grapes picked in mid-September. Maceration lasted 10 days and was assisted by traditional hand pump-over to amplify color and flavor release. Subsequent to fermentation, the wine was drawn off and the skins pressed. After a short settling period, the wine was racked into French oak barrels where it completed malolactic fermentation and matured for 16 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: 0.59%

pH: 3.77

Alcohol: 14.5%

Blend: 87% Syrah, 13% Grenache

Barrel aging: 18 months

Bottling date: June 2009



"The Essence of Paso Robles"™

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