

ROBERT RHALL

2008 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 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.

Our 2008 Cabernet Sauvignon is a product of several Paso Robles vineyards planted from the southern banks of the Estrella to the southernmost area of the "Creston District." Here our Cabernet Sauvignon grapes have matured to full intensity on rolling sandy loam hills and terraces of the Estrella Basin and on the ancient uplifted sea beds found in the southern reaches of Creston. The fusion of bright fruit-forward Cabernet produced on a more generous loamy soil with intense fully ripe Cabernet Sauvignon from a sparse rocky site married to yields a blend with opulent fruit, intriguing complexity, and satisfying structure.

Fermentation/Maturation

Our 2008 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%

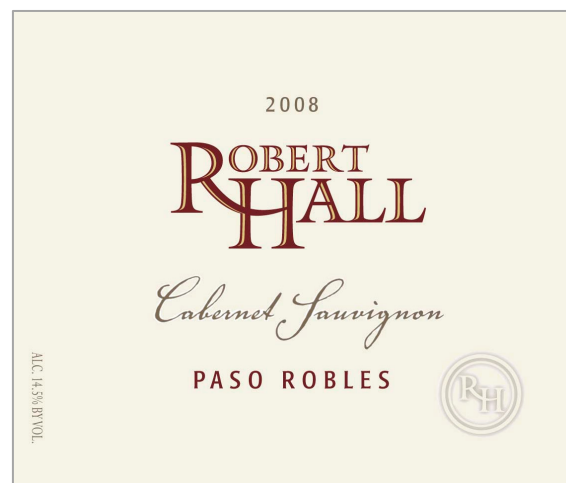
pH: 3.68

Alcohol: 14.5%

Blend: 77% Cabernet Sauvignon, 8% Petite
Sirah, 6% Petite Verdot, 4% Cabernet Franc,
3% Merlot, 2% Malbec

Barrel Aging: 18 months

Bottling Date: January 2011



"The Essence of Paso Robles"™

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