

ROBERT HALL

2008 Merlot

Paso Robles

Winemaker's Notes

Rich briary aromas of blackberry, raspberry, and black cherry accentuated by hints of tobacco and earth emanate from our 2008 Merlot. Lush, ruby red color indicates the level of concentration yielded by the vintage and the vineyards. On the palate, rich flavors mirror the aromas and are complemented by soft, silky tannins on the finish

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 2008Merlot hails from several vineyards planted in the alluvial soils of the Estrella and Creston Districts and the sedimentary clays of the Templeton District west of town. Cabernet Franc from the gently rolling loamy soils of the "Brady Vineyard" is blended to soften and accent the Merlot. The fusion of concentrated fruit-forward Merlot from Paso Robles, married to soft and flowery Cabernet Franc grown on a rigorous well-drained soil, yields a blend with opulent fruit, intriguing complexity, and satisfying structure.

Fermentation/Maturation

Our 2008 Merlot was produced from grapes picked in mid-September. 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: 0.60%

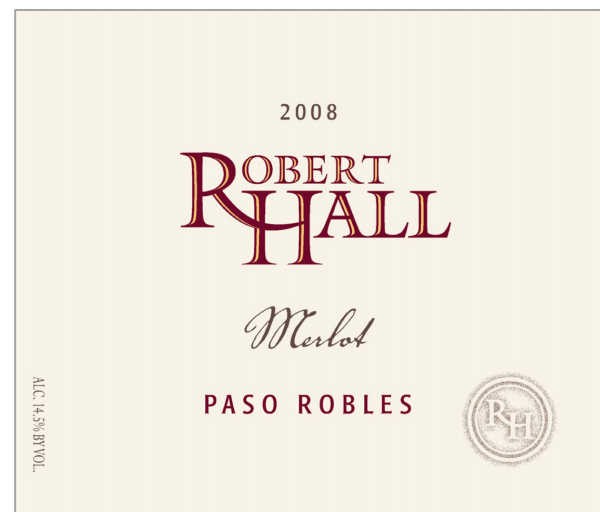
pH: 3.70

Alcohol: 14.5%

Blend: 84% Merlot, 11% Cabernet Franc,
4% Cabernet Sauvignon, 1% Syrah

Barrel Aging: 18 Months

Bottling date: November 2010



"The Essence of Paso Robles"™

3443 Mill Road, Paso Robles CA 93446 • 805.239.1616 phone • www.roberthallwinery.com