

ROBERT HALL

2008 Rosé de Robles



Winemaker's Notes

Our 2008 Rosé de Robles entices the eye with its vibrant salmon-pink color. Wild strawberry and rose petal aromas greet the senses with hints of tangerine peel and honeysuckle. Bright red berry fruit and citrus zest flavors echo the aromas. Refreshing and dry, the Rosé de Robles is medium-bodied with a balanced crisp acidity that brightens the finish. Enjoy with a variety of foods, including salads, seafood and grilled meats.

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.

At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2008 Rosé de Robles qualifies as wine harvested from vineyards that have achieved Certified Sustainability in Practice (SIP)™. This achievement was earned by accomplishing and documenting 40 sustainable farming practices along with the implementation of additional management enhancements, all verified by independent audit.

Fermentation/Maturation

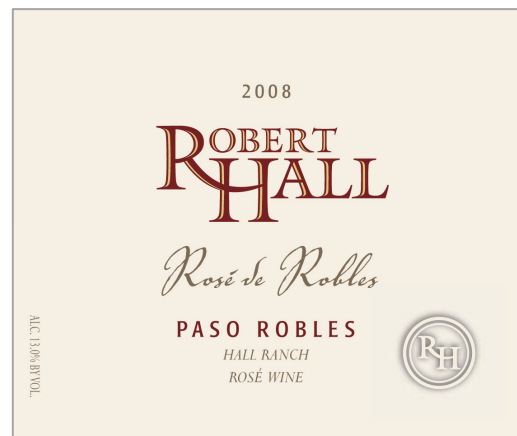
The Syrah and Mourvedre portion of this blend was crafted using a “Saignée” technique; bleeding off free-run, deeply colored juice from crushed red grapes after a couple of days of skin contact and prior to onset of vigorous fermentation. This technique yields a deeply colored, full-flavored rosé. The Grenache and Cinsaut portion of the blend were crushed and pressed with a minimum of skin contact. This more traditional “Vin Gris” technique produces a light-bodied elegant rosé that balances and complements the full-bodied Saignée fraction. Following the bleeding and pressing, both lots of wine were inoculated with cultured yeast and the wine was tank fermented and aged. Prior to bottling, the components received a final racking, where the blend was assembled and the wine prepared for bottling.

Statistics

Total Acidity: .59%
pH: 3.48
Residual Sugar: .35%
Alcohol: 13.0% by volume
Blend: 47% Grenache, 41% Syrah, 6% Mourvèdre, 6% Cinsaut
Bottling Date: January 2009

Accolades:

Recommended Rosé – Cooking Light magazine, July 2009
Wine Pick of the Week – San Francisco Chronicle, May 24, 2009
Gold Medal – Dallas Morning News Wine Competition 2009
Critics Gold – Critics International Wine Competition 2009



"The Essence of Paso Robles"™

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