

ROBERT HALL

2008 Syrah

Paso Robles

Winemaker's Notes

A well-structured wine, our 2008 Syrah expresses interesting nuances of blackberry, cocoa and caramel with a touch of smoky, sandalwood spice. The deep ruby-red color hints at the opulent fruit flavors of brambleberry, plum and black cherry which are complemented by soft silky 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.

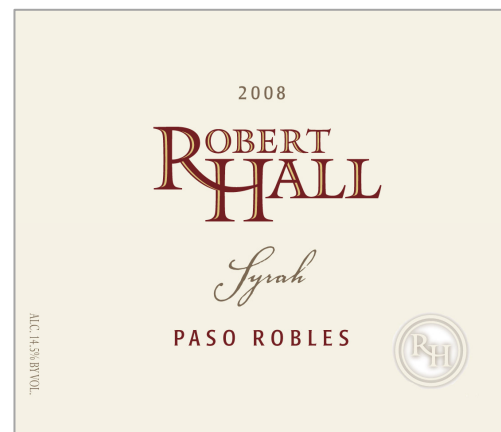
Our 2008 Syrah is truly a product of Paso Robles grown in vineyards the length and breadth of the appellation. The majority originates in the stony decomposed granite soils of our "Bench Vineyard," a portion is derived from southern vineyards nestled in the valley's of Santa Margarita, another portion is rooted in the eastern alluvial sands of San Juan Creek, there is a component grown in the old uplifted seafloor soils found on the hills of the west. The combination of these 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 2008 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 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: 0.59%
pH: 3.74
Alcohol: 14.5%
Blend: 87% Syrah, 9% Grenache, 2% Counoise,
And 2% Petite Sirah
Barrel aging: 18 months
Bottling date: October 2010



"The Essence of Paso Robles"™

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