

ROBERT HALL



2009 Orange Muscat

Winemaker's Notes

A vivid yellow-gold in color, this wine entertains the senses with fresh citrus and orange blossom aromas with a touch of sweet ginger spice echoed by bright, sweet tropical fruit flavors. Medium-bodied, the Orange Muscat features a balancing crisp acidity that brightens the finish. Pair with spicy cuisine, as an accompaniment to dessert or as an aperitif.

Vintage /Viticulture

The 2009 vintage was an interesting growing season in Paso Robles. The winter brought average temperatures and less than half of our normal rainfall. In the spring we saw normal temperatures with no frost and a very uniform bud-break. From there, we experienced very moderate temperatures that held through bloom giving us excellent fruit set and an average crop. Moderate growing conditions held through the season 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 on time and progressed quickly driven by warm temperatures. The only interruption we experienced was the result of much needed rain delivered by an early storm. This storm had little impact on our vineyards as we were about finished with harvest. The result of this vintage is normal crop of very deeply colored wines with elegant tannins and exceptional intensity of flavor.

At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2009 vintage of Orange Muscat hails from our very own, *Margaret's Vineyard*, and qualifies as wine produced 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

Our Orange Muscat was produced with the goal of producing a semi-sweet wine that captures the essence of Paso Robles. Pursuant to this goal we hand-harvested into small bins in the cool of the morning and made the short trip to the winery. At the winery, we transferred the whole clusters into the waiting press, and press to tank where the juice cold settled for 48 hours. At racking the juice went to stainless steel for fermentation. We inoculated the juice with cultured yeast known for maximizing mouth feel and fruit expression. Prior to bottling, the wine received a final racking where the blend was assembled and the wine prepared for bottling.

Statistics

Total Acidity .59%
pH: 3.36
Alcohol: 12.5%
Residual Sugar: 3.2%
Fermentation: 100% Stainless Steel
Bottling: December 2009



"The Essence of Paso Robles"™

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