

ROBERT HALL

2010 Rosé de Robles

Winemaker's Notes

Our 2010 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

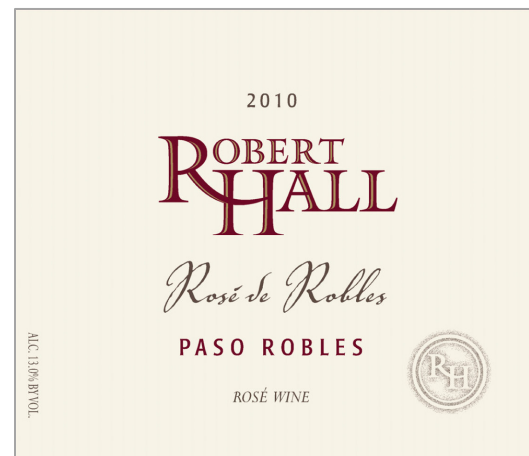
The 2010 growing season was one of the coolest in recent memory. This made for a challenging vintage in Paso Robles. The winter brought seasonal temperatures and all of our normal rainfall. In the spring we saw cool temperatures with no frost and a variable bud-break. From there, we experienced very moderate temperatures that held through bloom giving us excellent fruit set and an average crop. Cool growing conditions held through the season with only one temperature spike prior to harvest. This was the vintage to manage crop levels as warm temperatures never returned following the one period of heat. Harvest began on time then progressed very slowly driven by lack of warm temperatures. Some areas of Paso Robles finished harvest as late as Thanksgiving because of the cool temperatures. The result of this vintage is normal crop of very deeply colored wines with refreshing acidity, elegant tannins and exceptional intensity of flavor.

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: .53%
pH: 3.42
Residual Sugar: 0.35%
Alcohol: 13.0% by volume
Blend: 51% Syrah, 26% Grenache,
19% Cinsaut and 4% Counoise
Bottling Date: December 2010



"The Essence of Paso Robles"™

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