

ROBERT HALL

2006 Petite Sirah

Paso Robles

Winemaker's Notes

Our 2006 Petite Sirah, a first for Robert Hall Winery, has bold aromas reminiscent of blueberry and blackberry with marked suggestions of earthy leather and pungent sage and spice. The color is deep ruby red and alludes to the concentration of opulent mouth filling flavors that are the reward at tasting. This audacious wine that is a perfectly at home with rich full-flavored foods is balanced by solid acidity and rich dense tannins.

Vintage / Viticulture

The 2006 vintage was a season of extremes in Paso Robles. We began with a spring with a normal amount of precipitation. This rain along with moderate spring temperatures provided the vines with the conditions needed to grow a well-balanced canopy and set an average crop. From here conditions became brutal, temperatures set records for the month of July with the overall average for the month being the highest ever. Crop water and heat stress was managed by carefully monitoring irrigations and by thinning the crop. Following this heat, we experienced the coolest August ever recorded in Paso. The weather was so cool that some areas lacked adequate heat units to ripen their crops. Fortunately we had adjusted our crop early and had ample sugar building weather to ripen, allowing in long hang-time for excellent flavor maturity. The result of this vintage is deeply colored wines with excellent intensity of flavor.

Our Petite Sirah is crafted entirely from the "Brady Vineyard" located on the first rolling river terrace, above the south bank of the Estrella River, just east of the Hall Ranch's Terrace Vineyard. The mix of sandy and clay loam alluvial terrace soils limit the vines just enough to keep berry size small and convey just enough stress to concentrate the color, flavor, and unique character of this varietal.

Fermentation / Maturation

Our 2006 Petite Sirah was produced from hand-harvested grapes picked in mid-September. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhone varietal flavors. Fermentation and maceration on the skins lasted 10 days and was aided by using traditional pump over to maximize color and flavor liberation. After fermentation and maceration, the wine was drawn off and pressed to French oak barrels, in our underground caverns, where it completed malolactic fermentation and matured for 18 months. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Statistics

Total Acidity: .59%

pH: 3.70

Alcohol: 14.5% by volume

Blend: 100% Petite Sirah

Barrel Aging: 18 months

Bottling Date: April 2008

