

ROBERT HALL

2008 Blanc de Robles



Winemaker's Notes

Our Rhone-style white blend features a lively blend of Roussanne, Grenache Blanc and Piquepol. Straw-gold in color, our Blanc de Robles features aromas of Asian pear, quince and cardamon supported by intriguing mineral and tropic notes. On the palate, zesty green apple, mango and nectarine flavors greet the senses, leading to a nicely balanced mineral finish with a hint of honey.

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.

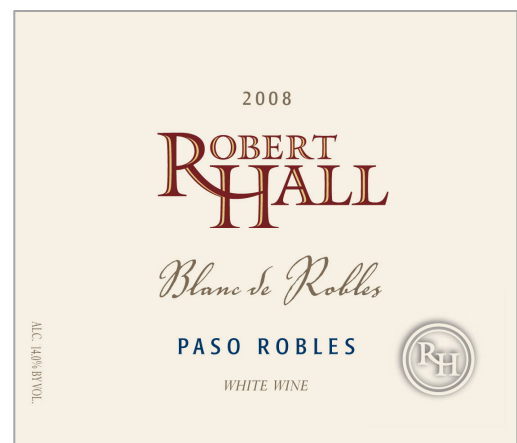
At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources. The 2008 Chardonnay qualifies as wine harvested from vineyards that have achieved Certified Sustainability in Practice (SIP)™. This achievement was earned by accomplishing and documenting 40 sustainable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

Fermentation/Maturation

Our white-Rhone blend, the Blanc de Robles, is produced with a goal of showcasing and preserving fresh varietal flavor. Pursuant to this goal, we hand-harvested into small bins in the cool of the morning and completed the short trip to the winery. At the winery, we crushed the clusters into the waiting press, and pressed to tank where the juice was cold settled for 48 hours. At racking a portion of the juice went to neutral barrels, with the balance to stainless steel. Both lots were inoculated with cultured yeast known for maximizing mouth feel and fruit expression. After fermentation, the wine aged for four months during which time we stirred the lees daily. Prior to bottling, the wine received a final racking and the blend was prepared.

Statistics

Total acidity: .60%
pH: 3.30
Alcohol: 14.0%
Blend: 41% Roussanne, 37%
Grenache Blanc & 22% Piquepol
Barrel Fermentation: 41%
Bottling Date: February 2009
Cases Produced: 550



"The Essence of Paso Robles"™

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