

2013 Zinfandel

Paso Robles



Sensory Notes

The 2013 Zinfandel is a full-bodied wine with a dense core of fresh raspberry and cranberry fruit intertwined with peppery spice. Soft tannins and moderate acidity nicely balance the robust fruit and spice flavors in this food friendly wine. Enjoy with a juicy steak, grill portabella mushroom, pungent cheese or decadent chocolate dessert.

Vintage Notes

The 2013 vintage was a challenging season in Paso Robles. We began our spring with marginal moisture, the product of non-existent winter rains. This daunting start was followed by a gentle spring with mild temperatures through April and May that gave us a great start to the growing season. The cool temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures climbed, giving us one big heat spike in July before moderating to normal temperatures to finish the summer. Crop water and vine growth were managed by careful timing of irrigation. Very little thinning of the crop was required because the lack of winter rain kept the berry size in check. Following summer we moved into a vigorous harvest season that presented perfect conditions for excellent ripening at a brisk rate resulting in amazing depth of color and wonderful flavor maturity. At Robert Hall, sustainable farming is practiced to preserve our valued natural and human resources.

The fruit for our 2013 Zinfandel was sourced from two main growing areas. The first was the Templeton Gap area where the coastal influence allows the fruit to mature very slowly and achieve great concentration of fresh peppery flavor. The balance of the wine comes from the San Miguel area. Here Zinfandel matures early with the reward of rich concentration. The resulting wine features a flavorful blend with opulent fruit, intriguing complexity and satisfying structure.

Winemaker's Notes

Our 2013 Zinfandel was crafted from select lots of grapes harvested from Paso Robles' premier Zinfandel vineyards. Following a late October harvest, the grapes were crushed to small stainless fermenters and inoculated for fermentation. Maceration on the skins lasted 10 days and was aided by using traditional hand pump over to maximize color and flavor release. Following fermentation and maceration, the wine was drawn off and pressed to a blend of French and European oak barrels where it completed malolactic fermentation and matured for 14 months. During this aging period oxygenating rackings were performed to aid the evolution of the wine. Just before bottling, the wine received its final racking to stainless steel where the blend was assembled and prepared for bottling.

Wine Facts

Blend: **87% Zinfandel**
10% Petite Sirah
3% Syrah

Total acidity: 6.00 g/L

pH: 3.76

Alcohol: 14.7%

Barrel Aged: 14 Months

Bottled: February 2015