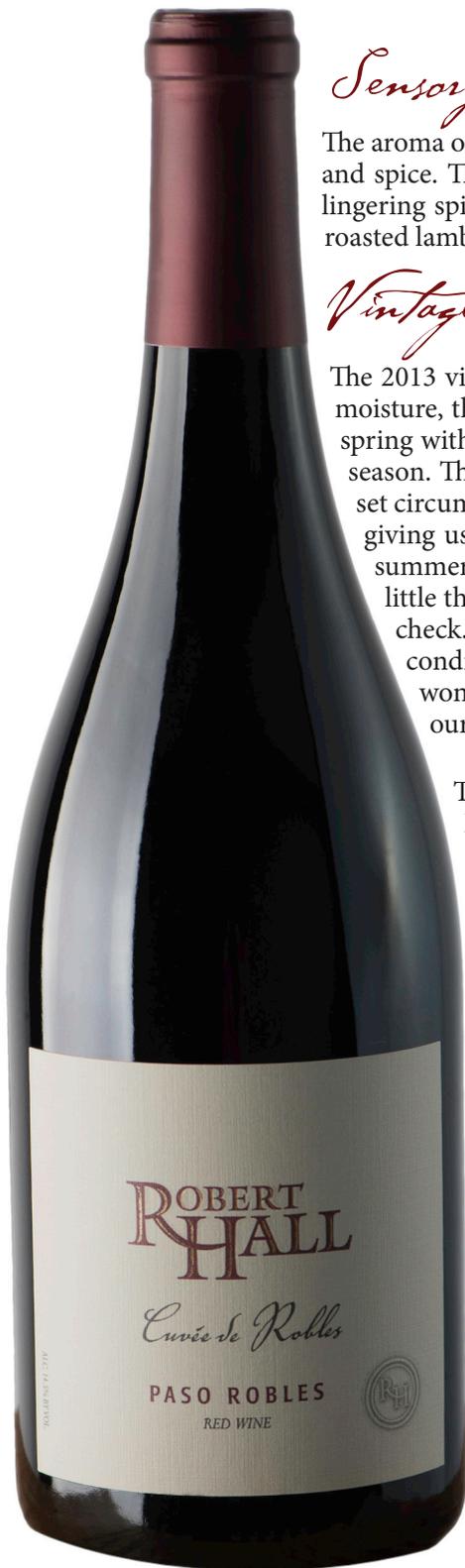


2013 Cuvée de Robles

Paso Robles



Sensory Notes

The aroma of our 2013 Cuvée de Robles is reminiscent of fresh cherries with hints of black pepper and spice. This bold, full-bodied, Rhône-style blend delivers a mouthful of berry flavors with a lingering spicy finish. Enjoy with a wide range of food including hearty cheese, grilled meat and roasted lamb.

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 2013 Cuvée de Robles brings together Grenache, Cinsaut (sin-SO), Syrah, and Petite Sirah. These varietals are grown in our own vineyards and have a natural affinity to our sunny decomposed granite hills. We also source fruit from premium local growers to craft the blend, demonstrating what can be achieved with an outstanding match of soil, climate, and variety.

Winemaker's Notes

Our 2013 Cuvée de Robles was produced from grapes picked at the optimal level of ripeness. Following harvest, the grapes were crushed to small fermenters and inoculated for fermentation with yeast strains known for enhancing the Rhône 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 a blend of French and eastern European oak puncheons where it completed malolactic fermentation and matured. It received a final racking to stainless steel, where the blend was assembled and prepared for bottling.

Wine Facts

Blend: **38% Grenache**
24% Cinsaut
21% Syrah
17% Petite Sirah

Total acidity: 5.80 g/L
pH: 3.69
Alcohol: 14.5%
Bottled: June 2014