

*Victor Hugo*

## WINE TECHNICAL NOTES

### 2005 Merlot

Varieties: 100% Merlot

Appellation: Paso Robles

Average brix at harvest: 24.8°

Vineyards: Estate

Harvest date: October 20, 2005

Alcohol: 13.7%

Acidity: 0.71 g/100 ml

Ph: 3.39

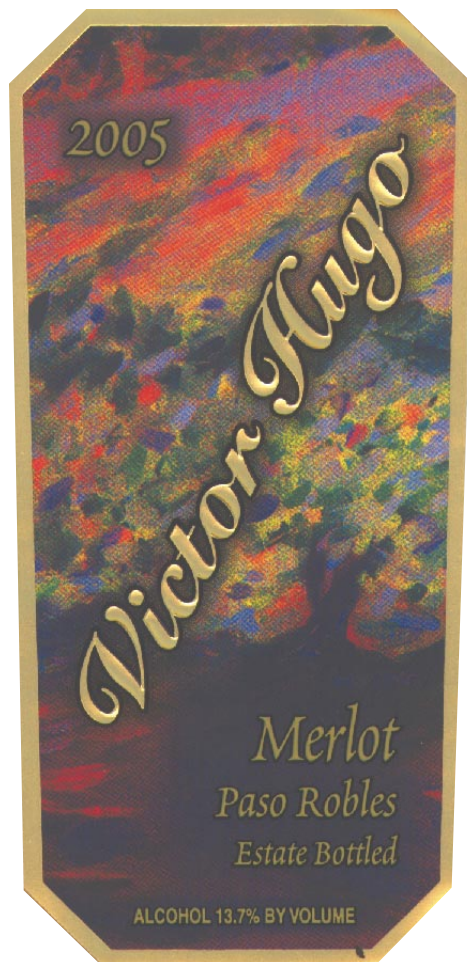
Residual sugar: 0.10 g/100 mls

Date bottled: February 21, 2007

Cases produced: 201

**Growing conditions:** 2005 featured a normal bud break following a very moist winter. With a cool spring followed by a warm, pleasant summer, harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils by winter rains) coupled with judicious cluster thinning produced small clusters which resulted in lush, incredibly rich wines.

**Winemaking:** Grapes were hand harvested, destemmed, and crushed into a stainless steel fermenter. 24 hours later, the must was inoculated with bm-45 yeast then pumped over twice daily for 17 days prior to pressing. After completion of malolactic fermentation this merlot was aged for 15 months in French and Hungarian oak prior to bottling.



Victor Hugo Vineyards and Winery is one of Paso Robles' most exciting and innovative wineries. We're also a small, family-owned and operated winery specializing in small, hand-crafted lots of wine with intense colors and flavors. The winery is dedicated to producing elegant, rich wines exhibiting excellent longevity. Victor Hugo -- the promise of the Paso Robles area.

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