

Victor Hugo

WINE TECHNICAL NOTES

2005 Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles

Vineyard: Estate

Harvest: October 15, 2005

Brix at harvest: 25.3°

Alcohol: 15.2%

Acidity: 0.74 g/100 mls

Ph: 3.47

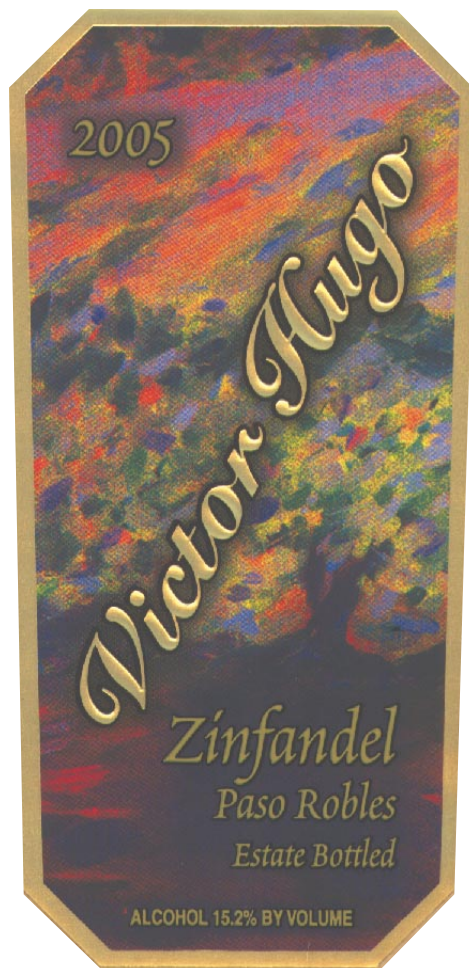
Residual sugar: 0.32 g/100 mls

Date bottled: December 18, 2006

Cases produced: 799

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: Hand harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with bm 45 yeast. The must was pumped over three times daily for 13 days prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 14 months 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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