

# VICTOR HUGO

## Wine Technical Notes

### 2006 Hunchback

Varieties: 40% Syrah  
25% Petit Verdot  
20% Malbec  
15% Cabernet Franc

Appellation: Paso Robles

Average brix at harvest: 24.6°

Vineyard: Estate

Alcohol: 13.5%

Acidity: 0.66 g/100 ml

pH: 3.56

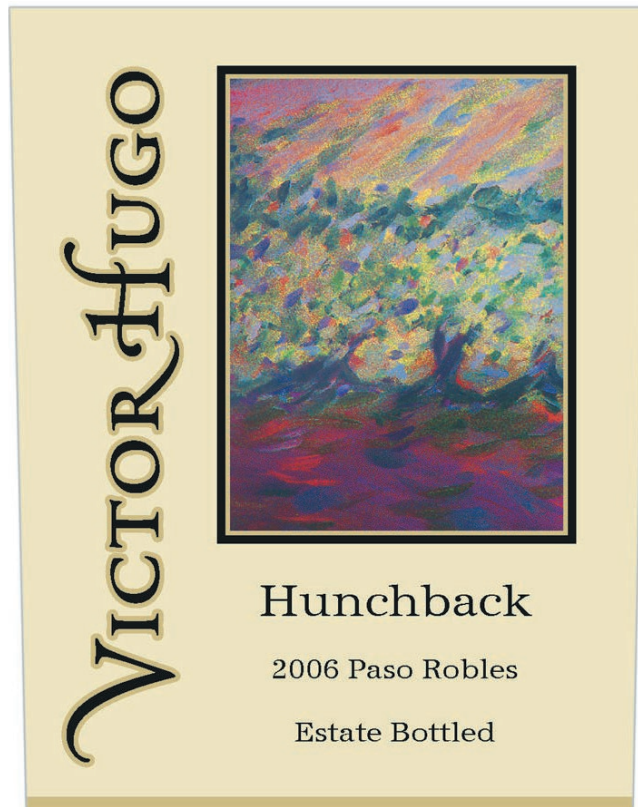
Residual sugar: 0.04 g/100 ml

Date bottled: February 21, 2008

Cases produced: 810

**Growing conditions:** 2006 featured a normal bud break followed by an unusually wet spring with significant rainfall continuing until June. Although a warm, pleasant summer was punctuated by blazing 10 day stretch in mid-July, harvest began on a normal schedule. Reinvigorated vines, bolstered by the late spring rains when coupled with judicious cluster thinning and small clusters (July heat wave), resulted in lush, incredibly rich wines.

**Winemaking:** After hand-harvesting, the grapes were crushed then inoculated 24 hours later with bm45 yeast and spent an average of 16 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months in French and Hungarian oak barrels then blended and bottled.



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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