
VICTOR HUGO

Wine Technical Notes

2006 Merlot

Varieties: 100% Merlot

Appellation: Paso Robles

Average brix at harvest: 24.7°

Vineyards: Estate

Harvest date: October 23, 2006

Alcohol: 13.6%

Acidity: 0.61 g/100 ml

pH: 3.55

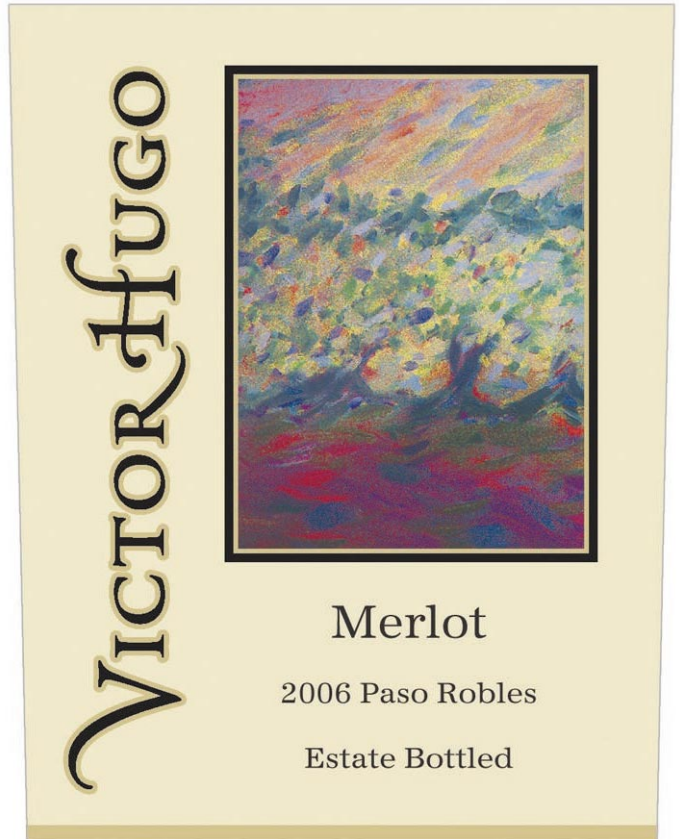
Residual sugar: 0.08 g/100 mls

Date bottled: February 22, 2008

Cases produced: 192

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: Grapes were hand-harvested, destemmed, and crushed into a stainless steel fermenter. 24 hours later, the must was inoculated with d-80 yeast then pumped over twice daily for 15 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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