

VICTOR HUGO

Wine Technical Notes

2006 Estate Opulence

Varieties: 35% Merlot
29% Malbec
18% Petit Verdot
12% Cabernet Franc
6% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.4°

Vineyard: Estate

Alcohol: 13.9%

Acidity: 0.64 g/100 ml

pH: 3.56

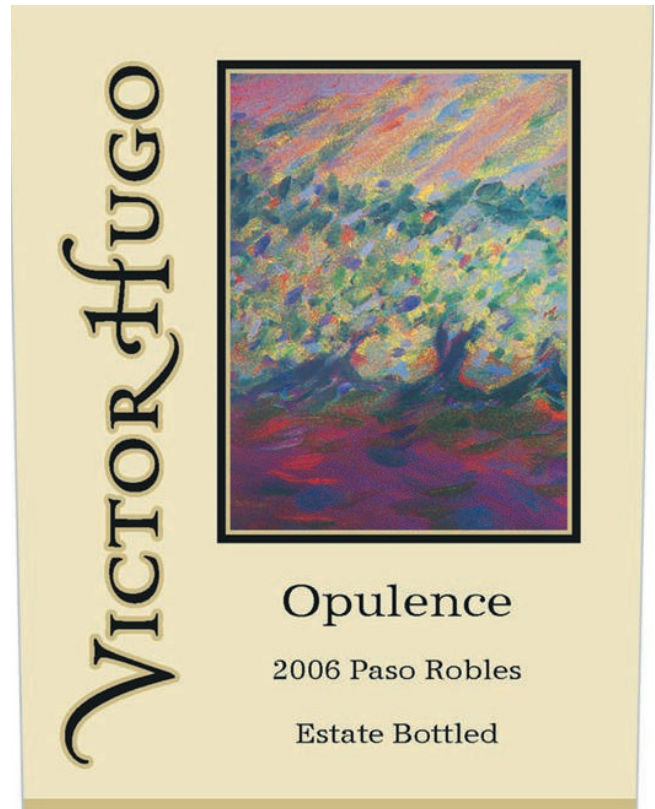
Residual sugar: 0.04 g/100 mls

Date bottled: December 18, 2008

Cases produced: 652

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, resulted in lush, incredibly rich wines.

Winemaking: After hand-harvesting, the grapes were crushed then inoculated 24 hours later with bm-45 yeast and spent an average of 18 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months prior to selecting the final blend. Total barrel aging was 25 months in french and hungarian oak barrels.



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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