

VICTOR HUGO

Wine Technical Notes

2006 Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles

Harvest dates: October 3 & November 7, 2006

Brix at harvest: 25.0°

Vineyards: Estate & Shell Creek

Alcohol: 13.8%

Acidity: 0.66 g/100 ml

pH: 3.59

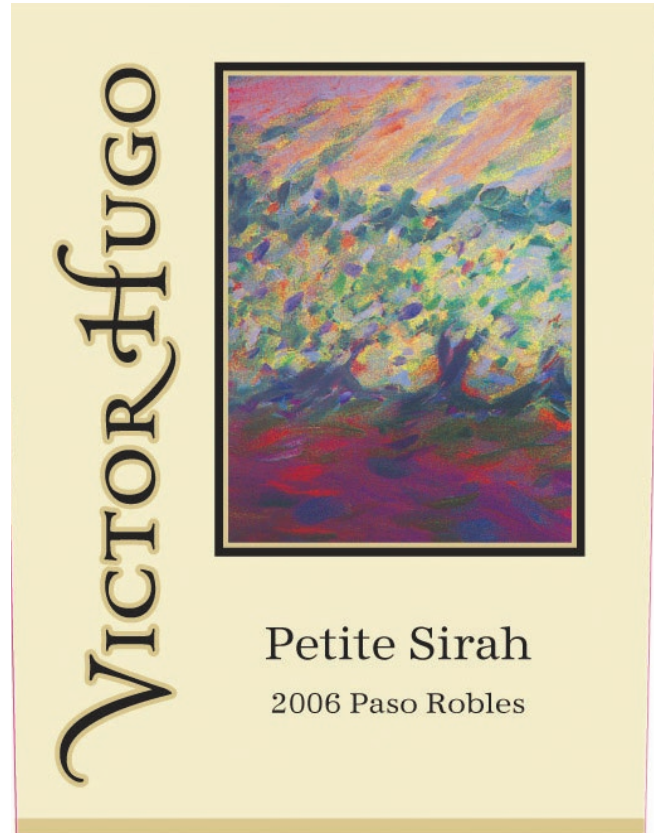
Residual sugar: 0.08 g/100 ml

Date bottled: April 24, 2008

Cases produced: 1131

Growing conditions: In 2006, normal bud break was followed by an unusually wet spring with significant rainfall continuing until June. Although a warm, pleasant summer was punctuated by blazing stretch in mid-July, harvest began on 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: Crushed into a stainless fermentor, added d-80 yeast 24 hours later. The must was pumped over twice daily for 14 days then sealed for 6 days of added maceration prior to pressing. After malolactic fermentation, this wine was aged in American oak barrels for 18 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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