

Victor Hugo

WINE TECHNICAL NOTES

2006 Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 19, 2006

Brix at harvest: 24.2

Alcohol: 13.6%

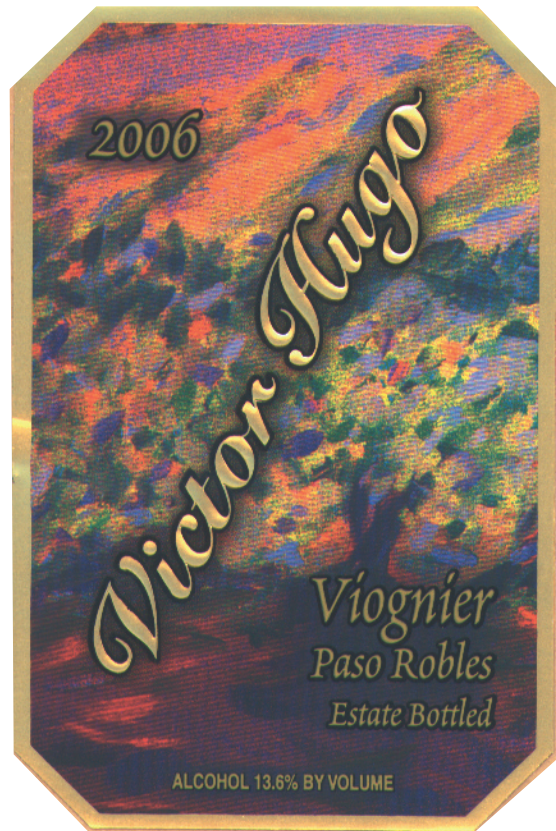
Acidity: 0.67 g/100 ml

Ph: 3.36

Residual sugar: 0.04 g/100 ml

Date bottled: February 21, 2007

Cases produced: 377



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: The grapes were hand-harvested, then whole cluster pressed while still cool. Barrel fermented in new Hungarian barrels, the wine was aged on its lees for 4 months while stirring the lees 2 times monthly. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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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