

VICTOR HUGO

Wine Technical Notes

2007 Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.1°

Vineyard: Estate & Anderson Road

Harvest dates: Oct 9 & 26, 2007

Alcohol: 13.8%

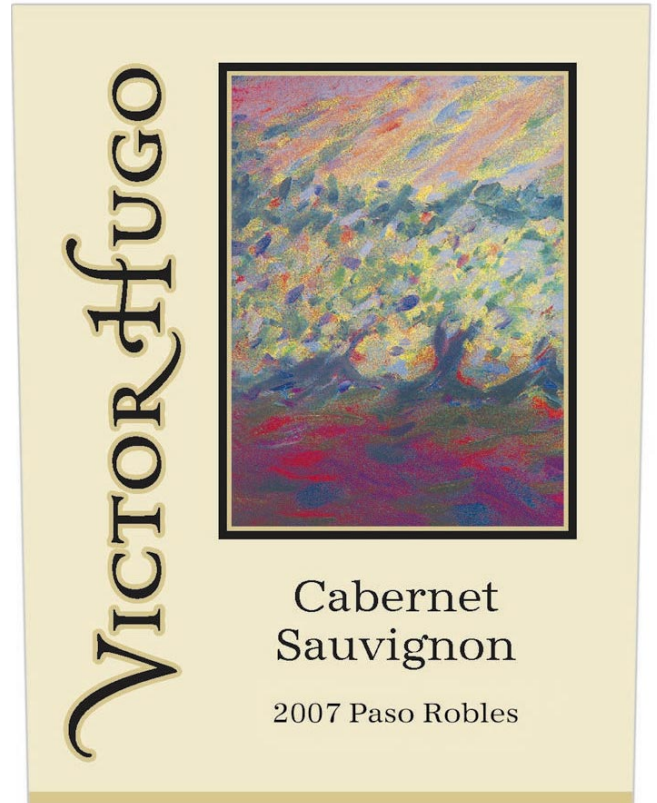
Acidity: 0.67 g/100 mls

pH: 3.54

Residual sugar: 0.04 g/100 mls

Date bottled: September 9, 2009

Cases produced: 503



Growing conditions: 2007 featured an incredibly cold, dry winter and spring which led to a relatively early budbreak. January's record cold (a ten day stretch with nighttime low temperatures below 15 degrees) and lack of rainfall led to an extremely small crop characterized by miniscule clusters which ultimately resulted in lush, incredibly rich wines.

Winemaking: The grapes were hand-harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with d-80 yeast then pumped over daily for 16 days prior to pressing. After completion of malolactic fermentation, this Cabernet Sauvignon was aged for 22 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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