

VICTOR HUGO

Wine Technical Notes

2007 Estate Syrah

Varieties: 100% Syrah

Appellation: Paso Robles

Harvest date: September 17, 2007

Brix at harvest: 25.1°

Vineyards: Estate

Alcohol: 13.7%

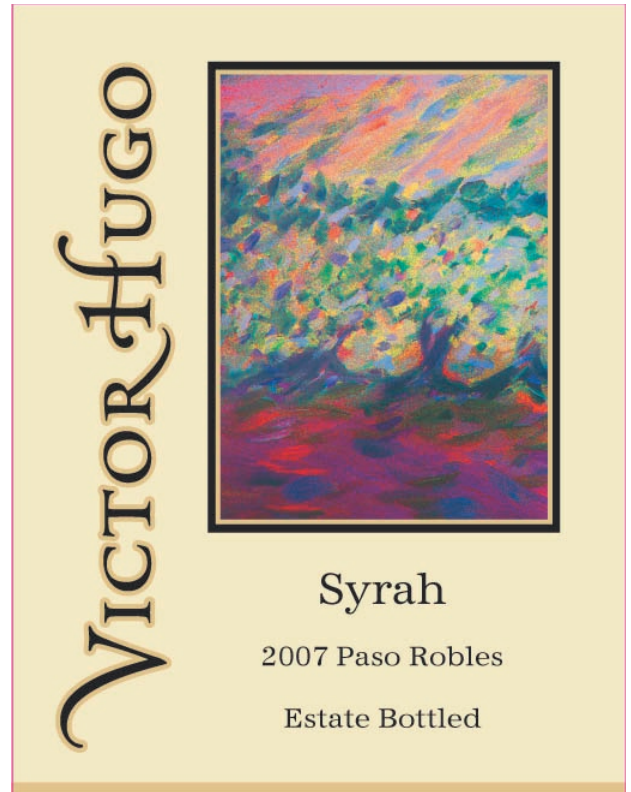
Acidity: 0.71g/100 ml

pH: 3.48

Residual sugar: 0.02 g/100 ml

Date bottled: May 18, 2009

Cases produced: 201



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: After crushing, the must was cold-soaked for 48 hours prior to inoculating with d80 yeast then pumped over 2 times daily for 12 days. After pressing and settling and completion of malolactic fermentation, the wines were aged for 18 months in French and Hungarian barrels 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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