

# VICTOR HUGO

## Wine Technical Notes

### 2007 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 13, 2007

Brix at harvest: 24.1

Alcohol: 13.4%

Acidity: 0.64 g/100 ml

pH: 3.34

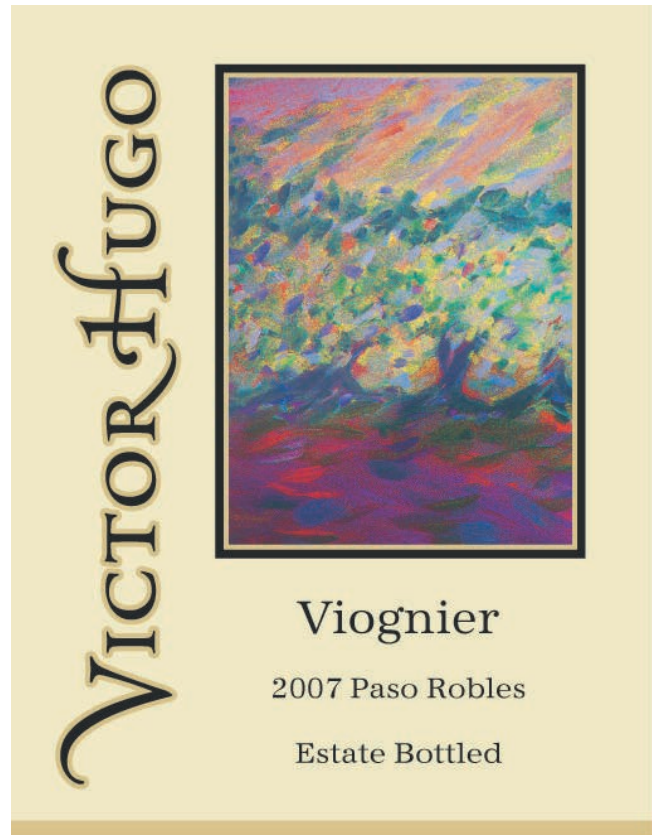
Residual sugar: 0.03 g/100 ml

Date bottled: February 22, 2008

Cases produced: 338

**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 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.

Web Site: [www.victorhugowinery.com](http://www.victorhugowinery.com)  
2850 El Pomar Drive, Templeton, CA, 93465

Email: [sales@victorhugowinery.com](mailto:sales@victorhugowinery.com)  
Phone: (805) 434-1128 / FAX: (805) 434-1124