

VICTOR HUGO

Wine Technical Notes

2007 Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles

Vineyard: Estate

Harvest: October 3, 2007

Brix at harvest: 25.4°

Alcohol: 14.7%

Acidity: 0.73 g/100 mls

pH: 3.59

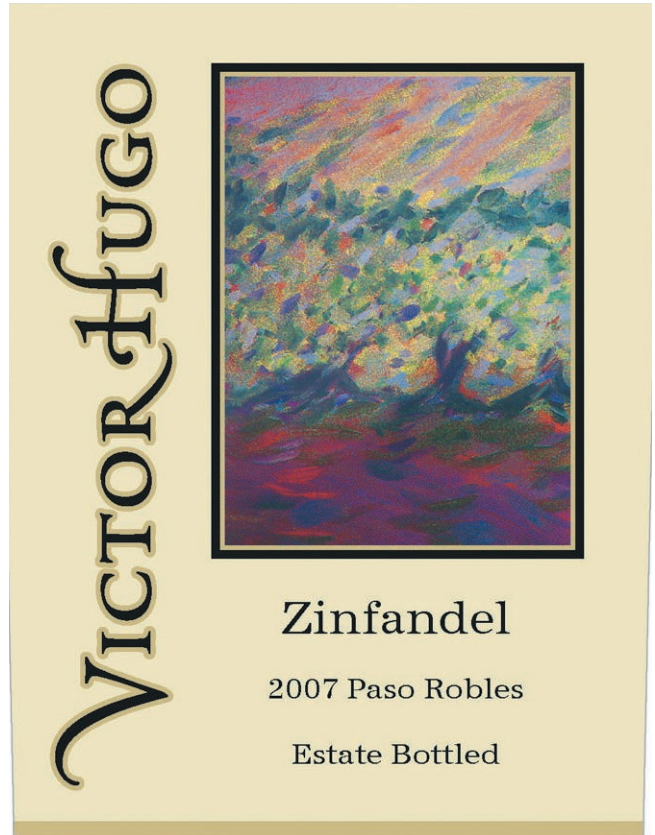
Residual sugar: 0.38 g/100 mls

Date bottled: December 18, 2008

Cases produced: 991

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: Hand-harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d80 yeast. The must was pumped over twice daily for 15 days prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 14 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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