

VICTOR HUGO

Wine Technical Notes

2008 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 2, 2008

Brix at harvest: 24.3

Alcohol: 13.5%

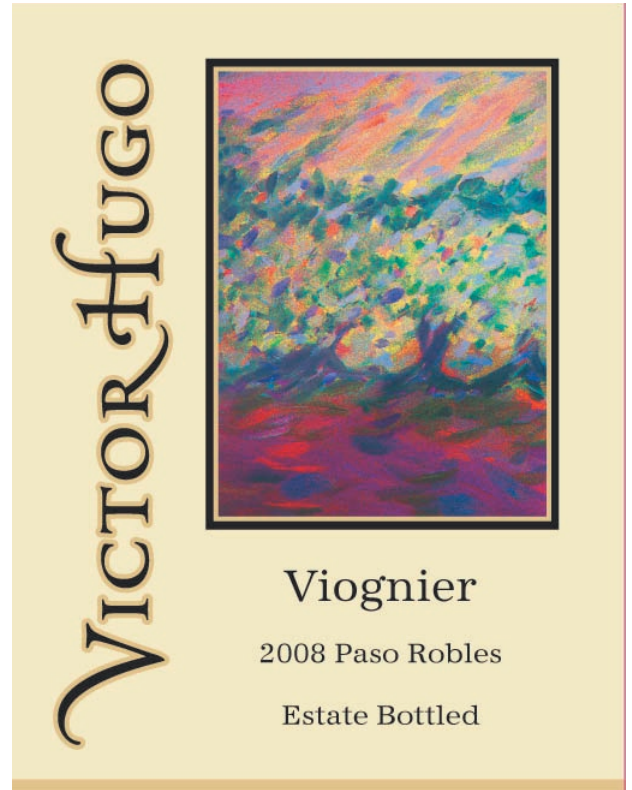
Acidity: 0.72 g/100 ml

pH: 3.44

Residual sugar: 0.02 g/100 ml

Date bottled: May 18, 2009

Cases produced: 188



Growing conditions: 2008 featured a relatively dry winter and two severe spring frosts (late March and late April) followed by to a relatively normal budbreak. Erratic weather during bloom caused some red varieties to have to a poor set due to shatter which further reduced the 2008 crop. Overall the extremely small crop in 2008 challenged winemakers due to erratic ripening with most producing rugged, incredibly rich wines.

Winemaking: The grapes were hand-harvested, then whole cluster pressed while still cool. Barrel fermented in new Hungarian and seasoned French oak barrels, the wine was aged on its lees passively for 7 months. 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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