

*Victor Hugo*

## WINE TECHNICAL NOTES

### 2005 Syrah Rose

Varieties: 100% Syrah

Appellation: Paso Robles

Vineyard: Estate

Harvest dates: October 3, 2005

Brix at harvest: 23.4°

Alcohol: 13.1%

Acidity: 0.65 g/100 ml

Ph: 3.29

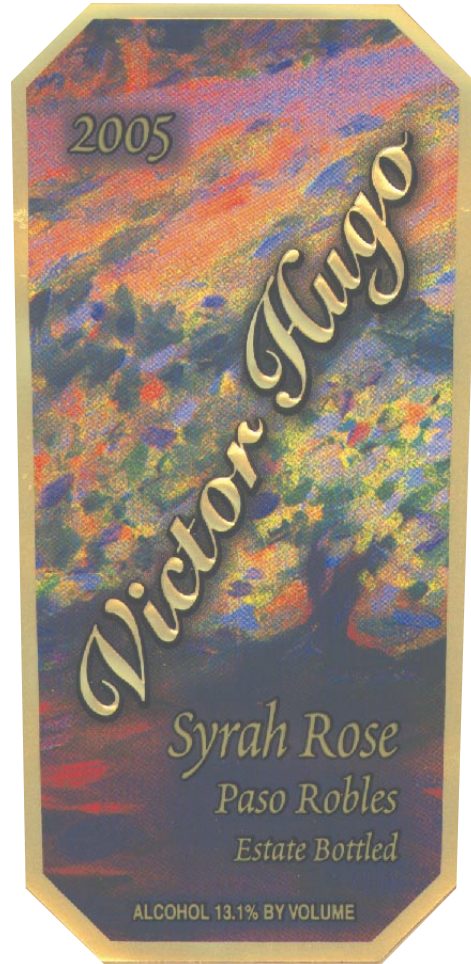
Residual sugar: 0.04 g/100 ml

Date bottled: February 15, 2006

Cases produced: 182

**Growing conditions:** 2005 featured a normal bud break following a very moist winter. With a cool spring followed by a warm, pleasant summer, harvest began slightly later than normal. Reinvigorated vines (salts leached from the soils by winter rains) coupled with judicious cluster thinning produced small clusters which resulted in lush, incredibly rich wines.

**Winemaking:** Syrah juice was drained after 36 hours of skin contact to older French oak barrels to ferment using *prisse de mousse* yeast. The wine was topped after fermentation and barrel aged for four 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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