

*Victor Hugo*

## WINE TECHNICAL NOTES

### 2005 Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 21, 2005

Brix at harvest: 24.0

Alcohol: 13.4%

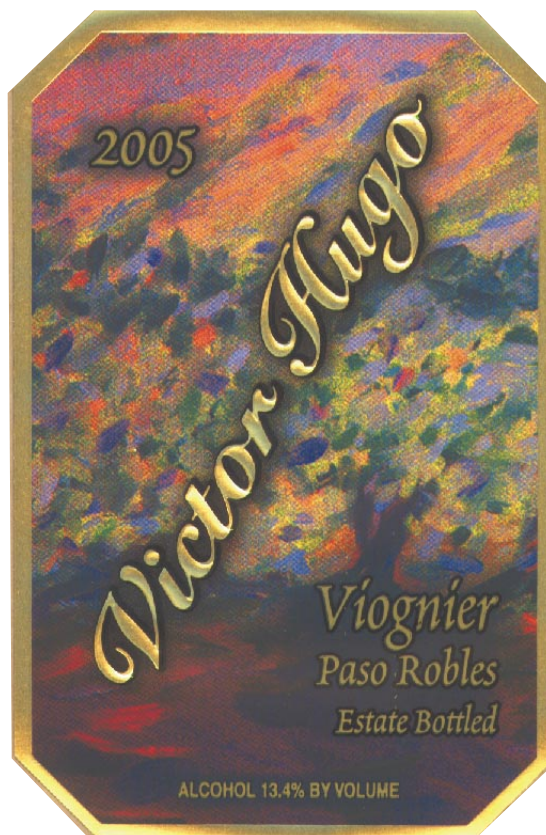
Acidity: 0.69 g/100 ml

Ph: 3.32

Residual sugar: 0.22 g/100 ml

Date bottled: February 15, 2006

Cases produced: 446



**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:** The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in new Hungarian & older French oak barrels, the wine was aged on its lees for 4 months while stirring the lees 2 times monthly. This process produced a richer mouth-feel 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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