

Victor Hugo

WINE TECHNICAL NOTES

2004 Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.4°

Vineyard: Estate

Harvest dates: October 16, 2004

Alcohol: 13.8%

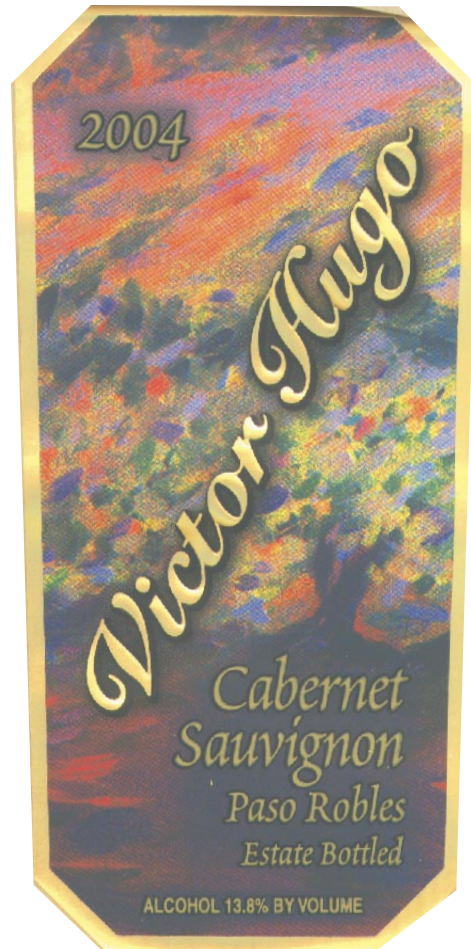
Acidity: 0.66 g/100 mls

Ph: 3.74

Residual sugar: 0.04 g/100 mls

Date bottled: December 18, 2006

Cases produced: 236



Growing conditions: 2004 featured a slightly early bud break followed by an early April frost (whites). Erratic set (some shatter in reds) followed by a warm, pleasant summer, allowed harvest to begin slightly earlier than normal with lower than average yields producing lush, incredibly rich wines.

Winemaking: The grapes were hand harvested, then crushed into one ton fermentors. 24 hours later, the must was inoculated with bm-45 yeast then punched down 4 times daily for 12 days prior to pressing. After completion of malo-lactic fermentation, this Cabernet Sauvignon was aged for 23 months in French and Hungarian oak 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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