

*Victor Hugo*

## WINE TECHNICAL NOTES

# 2004 Opulence

Varieties: 26% Merlot  
24% Cabernet Franc  
22% Malbec  
20% Petit Verdot  
8% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.4°

Vineyard: Estate

Alcohol: 13.9%

Acidity: 0.68 g/100 ml

Ph: 3.67

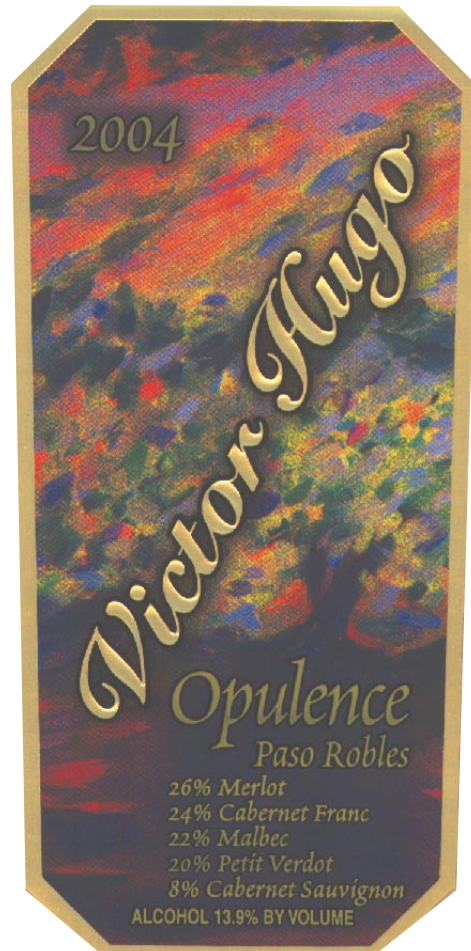
Residual sugar: 0.06 g/100 mls

Date bottled: December 18, 2006

Cases produced: 645

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: After hand harvesting, the grapes were crushed then inoculated 24 hours later with bm-45 yeast and spent an average of 18 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months prior to selecting the final blend. Total barrel aging was 23 months in French and Hungarian oak barrels.



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.

Web Site: [www.victorhugowinery.com](http://www.victorhugowinery.com) Email: [sales@victorhugowinery.com](mailto:sales@victorhugowinery.com)  
2850 El Pomar Drive, Templeton, CA, 93465 Phone: (805) 434-1128 / FAX: (805) 434-1124