

Victor Hugo

WINE TECHNICAL NOTES

2004 Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles

Harvest dates: September 16 &
October 15, 2004

Brix at harvest: 24.9°

Vineyards: Estate & Shell Creek

Alcohol: 13.7%

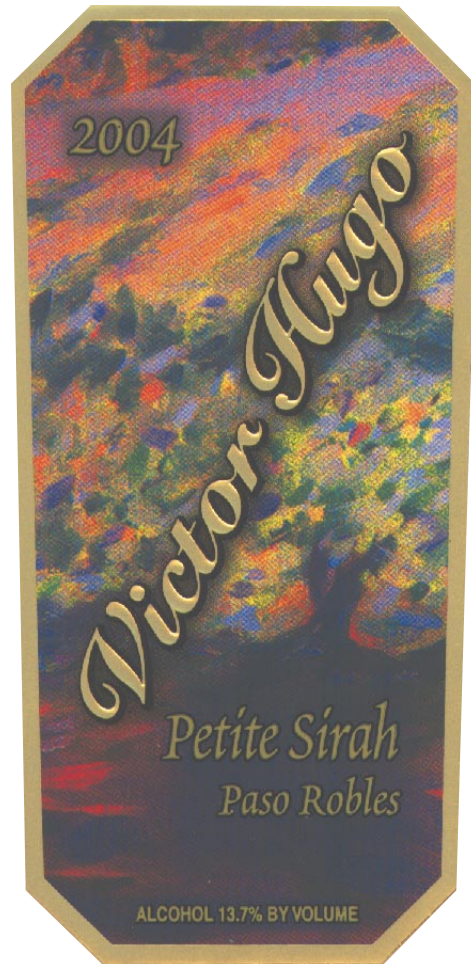
Acidity: 0.64 g/100 ml

Ph: 3.57

Residual sugar: 0.08 g/100 ml

Date bottled: May 18, 2006

Cases produced: 798



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: Hand harvested, destemmed and crushed into a stainless steel fermentor, then inoculated 24 hours later with bm-45 yeast. The must was pumped over twice daily for 14 days then sealed for 10 days of additional maceration prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 16 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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