

Victor Hugo

WINE TECHNICAL NOTES

2004 Viognier

Technical notes:

Varieties: 100% Viognier

Appellation: Central Coast

Vineyard: Estate & Calwa

Date harvested: Sept. 9 & 22, 2004

Brix at harvest: 24.3

Alcohol: 13.4%

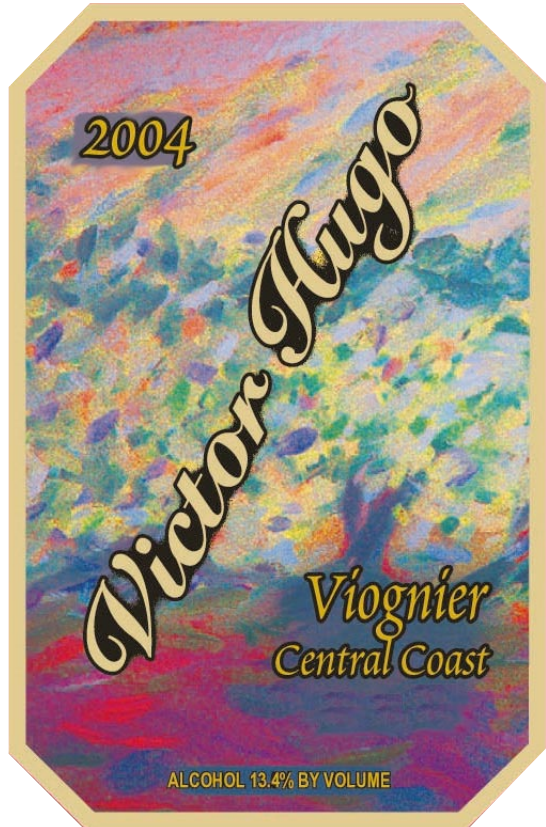
Acidity: 0.65 g/100 ml

Ph: 3.47

Residual sugar: 0.24 g/100 ml

Date bottled: March 17, 2005

Cases produced: 364



Growing conditions: 2004 featured a slightly early bud break followed 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 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 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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