

*Victor Hugo*

## WINE TECHNICAL NOTES

# 2005 Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.6°

Vineyard: Estate

Harvest dates: October 6, 2005

Alcohol: 13.8%

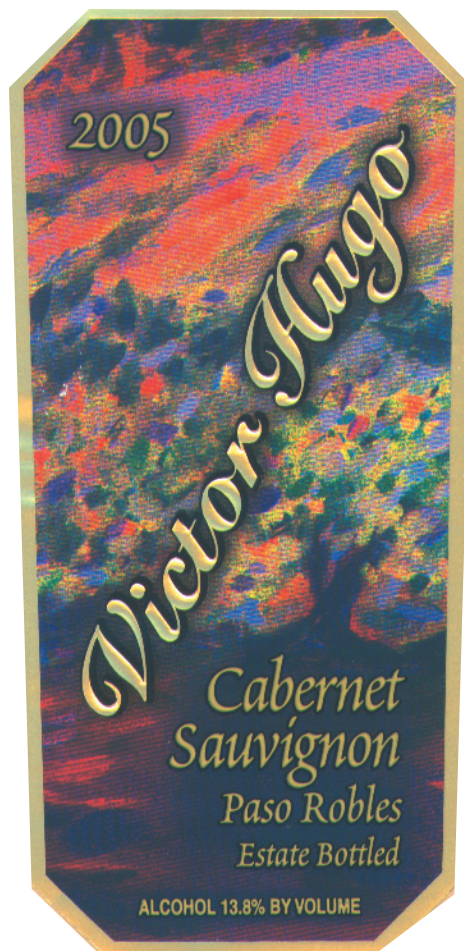
Acidity: 0.74 g/100 mls

Ph: 3.59

Residual sugar: 0.12 g/100 mls

Date bottled: September 5, 2007

Cases produced: 298



**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 crushed into a rotary fermentor. 24 hours later, the must was inoculated with bm-45 yeast then rotated hourly for 12 days prior to pressing. After completion of malolactic fermentation, this Cabernet Sauvignon was aged for 22 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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