

Victor Hugo

WINE TECHNICAL NOTES

2005 Hunchback

Varieties: 50% Merlot
20% Syrah
15% Petit Verdot
15% Cabernet Franc

Appellation: Paso Robles

Average brix at harvest: 24.5°

Vineyard: Estate

Alcohol: 13.4%

Acidity: 0.70 g/100 ml

Ph: 3.47

Residual sugar: 0.08 g/100 ml

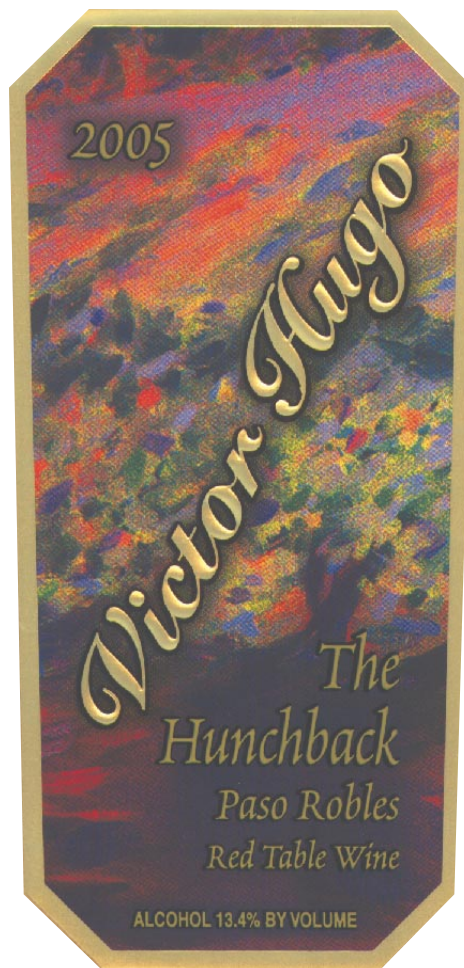
Date bottled: february 21, 2007

Cases produced: 646

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: After hand harvesting, the grapes were crushed then inoculated 24 hours later with bm-45 yeast and spent an average of 16 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months in French and Hungarian oak barrels then blended and bottled.



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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