

*Victor Hugo*

## WINE TECHNICAL NOTES

### 2005 Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles

Harvest dates: October 5 & November 3, 2005

Brix at harvest: 25.0°

Vineyards: Estate & Shell creek

Alcohol: 13.8%

Acidity: 0.65 g/100 ml

Ph: 3.58

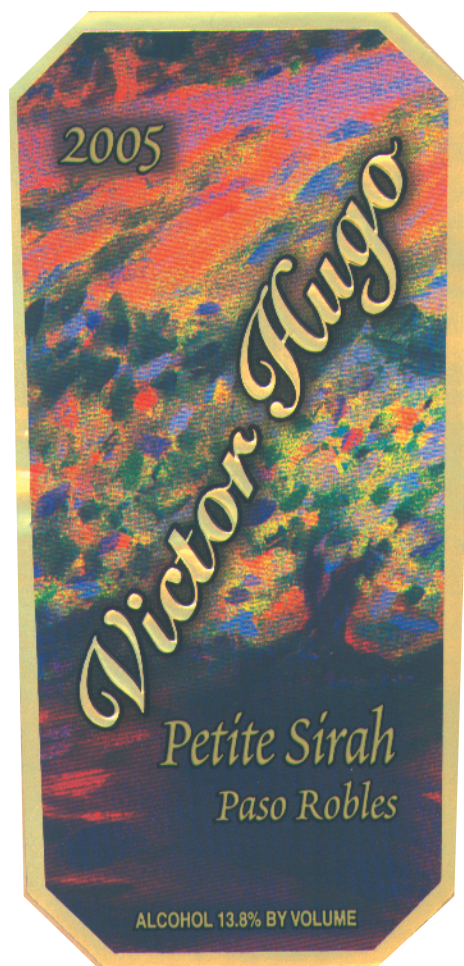
Residual sugar: 0.06 g/100 ml

Date bottled: Sept. 5, 2007

Cases produced: 535

**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:** 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 12 days then sealed for 8 days of additional maceration prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 22 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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