

# Victor Hugo

## WINE TECHNICAL NOTES

### 2006 Syrah

Varieties: 100% Syrah

Appellation: Paso Robles

Harvest date: September 27, 2006

Brix at harvest: 25.2°

Vineyards: Estate

Alcohol: 13.8%

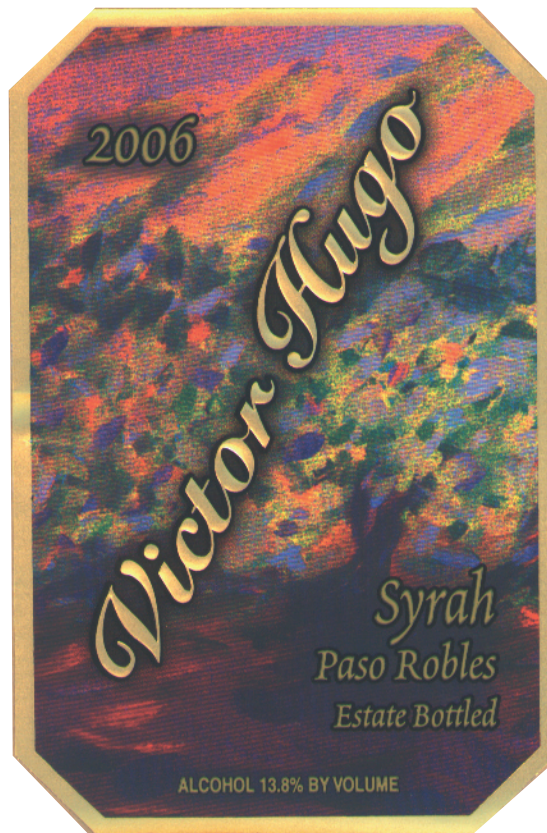
Acidity: 0.65g/100 ml

Ph: 3.62

Residual sugar: 0.05 g/100 ml

Date bottled: December 10, 2007

Cases produced: 305



**Growing conditions:** 2006 featured a normal bud break followed by an unusually wet spring with significant rainfall continuing until June. Although a warm, pleasant summer was punctuated by blazing 10 day stretch in mid July, harvest began on a normal schedule. Reinvigorated vines bolstered by the late spring rains when coupled with judicious cluster thinning and small clusters (July heat wave ) resulted in lush, incredibly rich wines.

**Winemaking:** After crushing, the must was cold-soaked for 48 hours prior to inoculating with d254 yeast then pumped over 2 times daily for 14 days. After pressing and settling, the wines were aged for 13 months in French and Hungarian barrels 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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