

Victor Hugo

WINE TECHNICAL NOTES

2006 Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles

Vineyard: Estate

Harvest: October 12, 2006

Brix at harvest: 25.3°

Alcohol: 14.5%

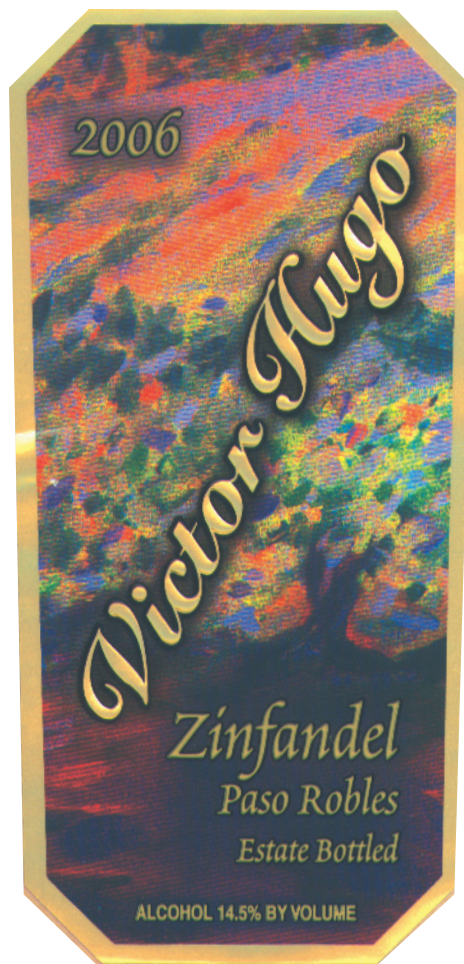
Acidity: 0.72 g/100 mls

Ph: 3.57

Residual sugar: 0.34 g/100 mls

Date bottled: December 10, 2007

Cases produced: 807



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: Hand harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with bm45 yeast. The must was pumped over twice daily for 14 days prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 14 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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