

VICTOR HUGO

Wine Technical Notes

2007 Hunchback

Varieties: 34% Petit Verdot
24% Petite Sirah
22% Cabernet Franc
20% Syrah

Appellation: Paso Robles

Average brix at harvest: 24.7°

Vineyard: Estate

Alcohol: 13.5%

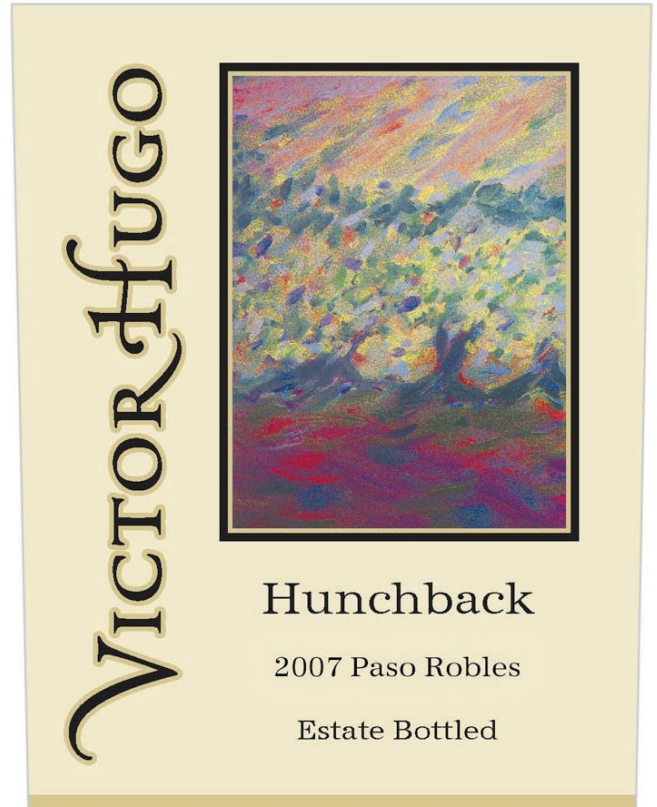
Acidity: 0.68 g/100 ml

pH: 3.49

Residual sugar: 0.03 g/100 ml

Date bottled: September 9, 2009

Cases produced: 609



Growing conditions: 2007 featured an incredibly cold, dry winter and spring which led to a relatively early budbreak. January's record cold (a ten day stretch with nighttime low temperatures below 15 degrees) and lack of rainfall led to an extremely small crop characterized by miniscule clusters which ultimately resulted in lush, incredibly rich wines.

Winemaking: After hand-harvesting, the grapes were crushed then inoculated 24 hours later with d-80 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 22 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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