

# VICTOR HUGO

## Wine Technical Notes

### 2007 Opulence

Varieties: 34% Merlot  
28% Malbec  
16% Cabernet Franc  
12% Petit Verdot  
10% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 25.4°

Vineyard: Estate

Alcohol: 13.9%

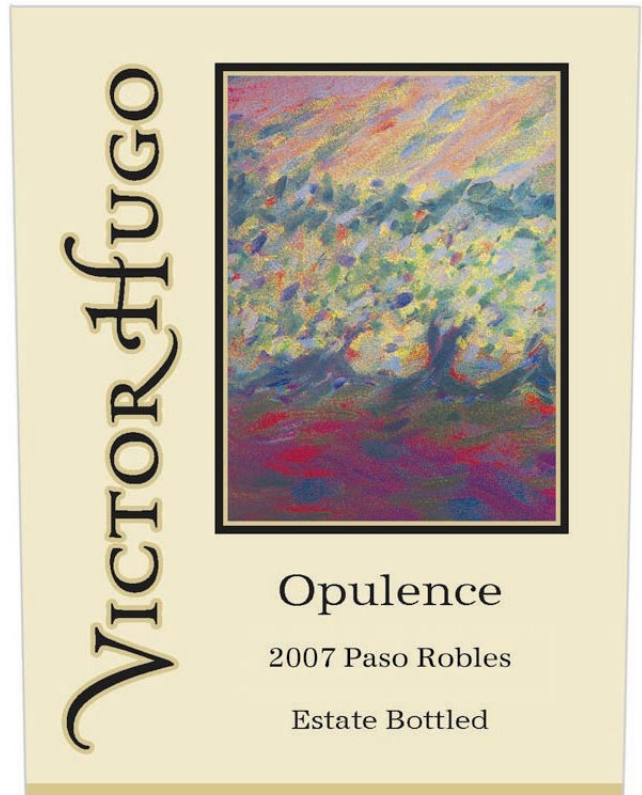
Acidity: 0.64 g/100 ml

pH: 3.56

Residual sugar: 0.04 g/100 ml

Date bottled: December 16, 2009

Cases produced: 305



**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 bm-45 yeast and spent an average of 18 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months prior to selecting the final blend. Total barrel aging was 25 months in French and Hungarian oak barrels.

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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