

VICTOR HUGO

Wine Technical Notes

2007 Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles

Harvest dates: Sept. 19 & Oct. 26

Brix at harvest: 25.1°

Vineyards: Estate & Shell Creek

Alcohol: 13.8%

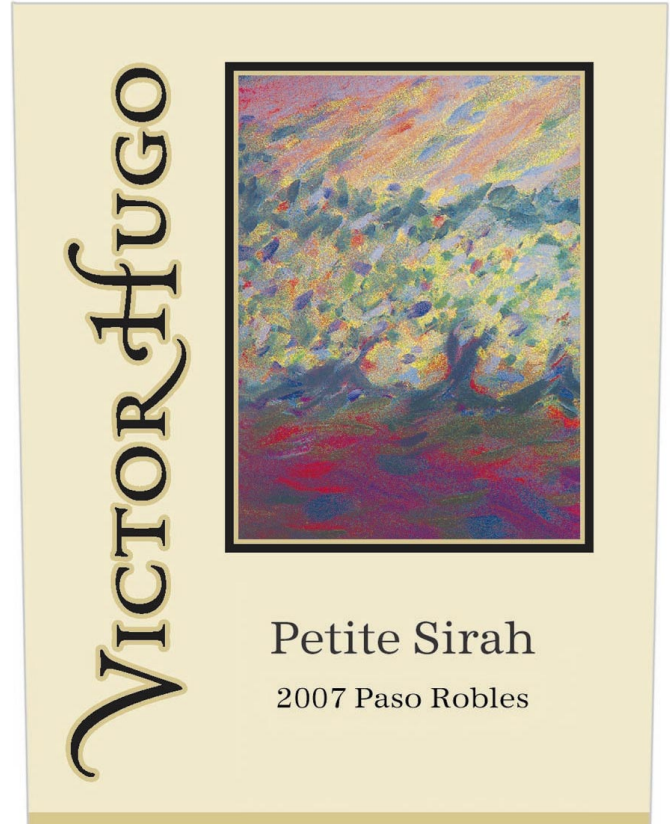
Acidity: 0.66 g/100 ml

pH: 3.43

Residual sugar: 0.08 g/100 ml

Date bottled: December 16, 2009

Cases produced: 494



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: Crushed into a stainless fermentor, added d-80 yeast 24 hours later. The must was pumped over twice daily for 12 days then sealed for 5 days of added maceration prior to pressing. After malolactic fermentation, this wine was aged in American oak barrels for 18 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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