

VICTOR HUGO

Wine Technical Notes

2008 Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 24.7°

Vineyard: Estate & Anderson Road

Harvest date: Oct. 13, 2008

Alcohol: 13.7%

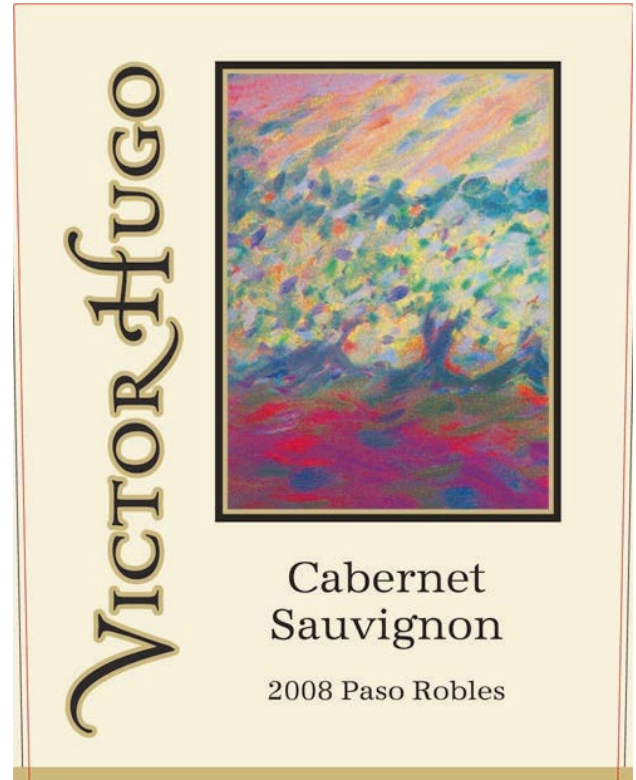
Acidity: 0.68 g/100 mls

pH: 3.53

Residual sugar: 0.02 g/100 mls

Date bottled: Jan. 10, 2011

Cases produced: 353



Growing conditions: 2008 featured a relatively dry winter and two severe spring frosts (late March and late April) followed by a relatively normal budbreak. Erratic weather during bloom caused some red varieties to have a poor set due to shatter. Overall the extremely small crop produced rugged, incredibly rich wines.

Winemaking: The grapes were hand-harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with d-254 yeast then pumped over daily for 16 days prior to pressing. After completion of malolactic fermentation, this Cabernet Sauvignon was aged for 25 months in French and Hungarian oak 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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