

VICTOR HUGO

Wine Technical Notes

2008 Hunchback

Varieties: 32% Syrah
28% Petit Verdot
24% Cabernet Franc
16% Merlot
Appellation: Paso Robles

Average brix at harvest: 24.6°

Vineyard: Estate

Alcohol: 13.6%

Acidity: 0.66 g/100 ml

pH: 3.48

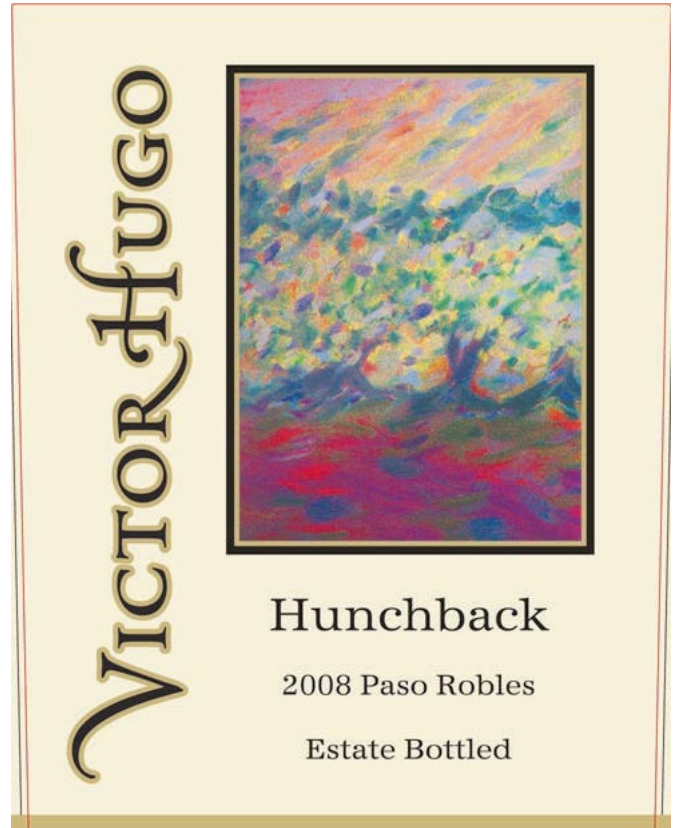
Residual sugar: 0.04 g/100 ml

Date bottled: Jan. 10, 2011

Cases produced: 511

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

Winemaking: After hand-harvesting, the grapes were crushed then inoculated 24 hours later with d-254 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 25 months in seasoned 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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