

VICTOR HUGO

Wine Technical Notes

2008 Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles

Harvest date: Oct. 2, 2008

Brix at harvest: 25.3°

Vineyards: Estate

Alcohol: 13.9%

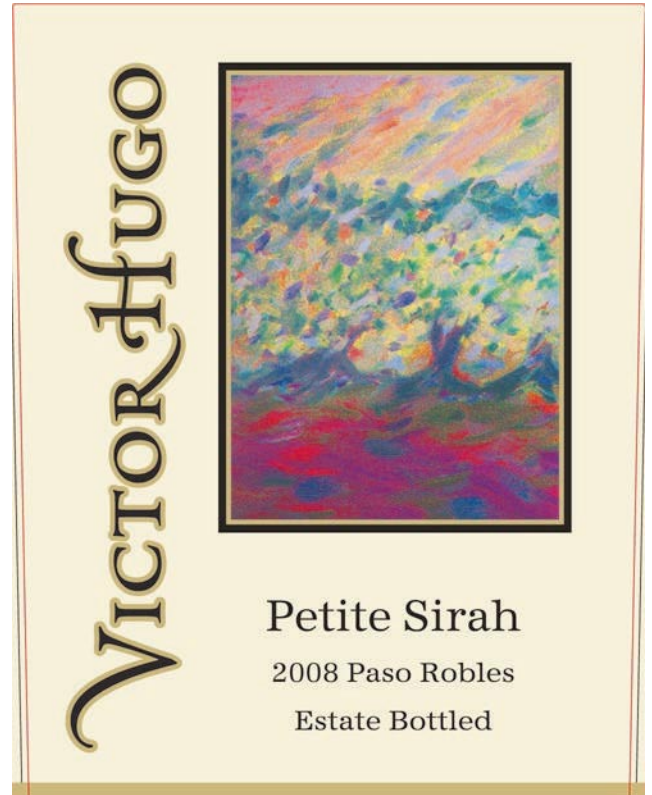
Acidity: 0.71 g/100 ml

pH: 3.48

Residual sugar: 0.05 g/100 ml

Date bottled: Jan. 10, 2011

Cases produced: 420



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: 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 25 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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