

# VICTOR HUGO

## Wine Technical Notes

### 2008 Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles

Vineyard: Estate

Harvest: Sept 29 & Oct 3, 2008

Brix at harvest: 25.6°

Alcohol: 14.9%

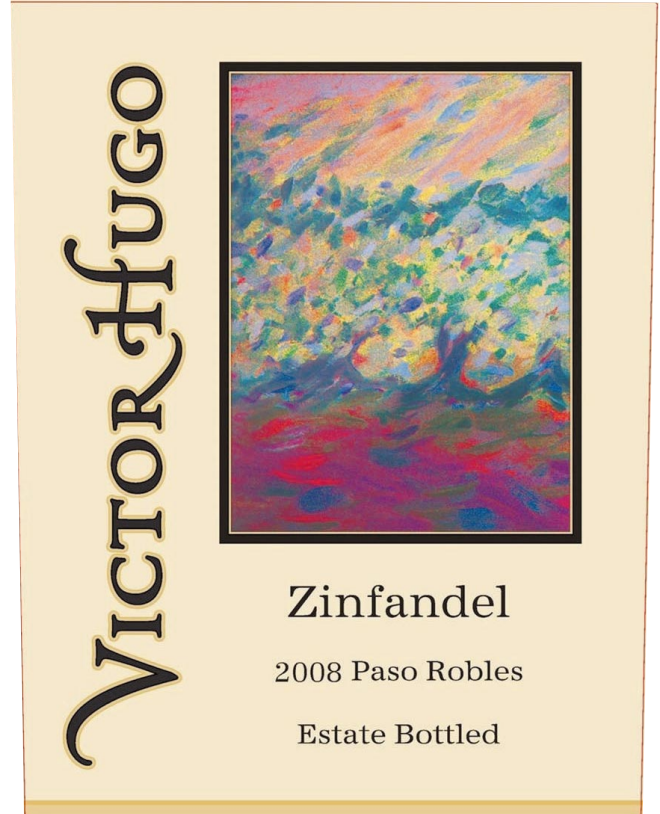
Acidity: 0.72 g/100 mls

pH: 3.63

Residual sugar: 0.27 g/100 mls

Date bottled: March 4, 2010

Cases produced: 983



**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:** Hand harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d80 yeast. The must was pumped over twice daily for 20 days prior to pressing. After completion of malolactic fermentation, this wine was aged in American oak barrels for 16 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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