

VICTOR HUGO

Wine Technical Notes

2009 Late Harvest Zinfandel (Port): "Quasi"

Varieties: 100% Zinfandel (plus brandy)

Appellation: Paso Robles

Vineyard: Estate

Harvest: Oct 30, 2009

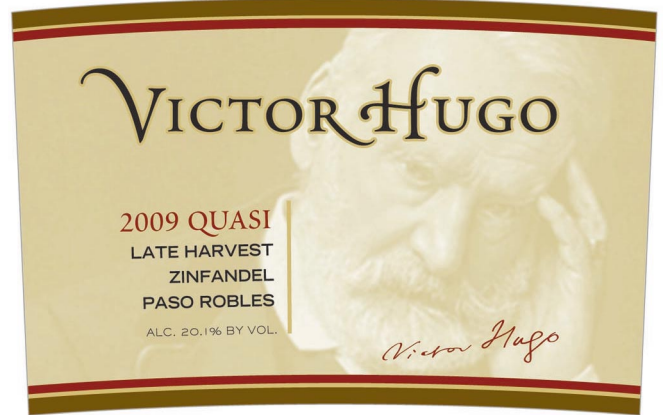
Brix at harvest: 33.5°

Alcohol: 20.1%

Residual sugar: 7.50 g/100 mls

Date bottled: April 14, 2011

Cases produced: 289



Growing conditions: 2009 featured yet another dry winter plus multiple spring frosts followed a relatively normal budbreak. Erratic weather (April, May and June all had days nearing 100) caused irregular set in some varieties. October yielded nearly 8 inches of rain making 2009 one of the most challenging vintages since the infamous 1998 vintage.

Winemaking: Hand-harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d254 yeast. The must was pumped over twice daily for 8 days prior to the addition of brandy to halt fermentation. After pressing and settling, this wine was aged in French 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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