

VICTOR HUGO

Wine Technical Notes

2009 Estate Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 11, 2009

Brix at harvest: 24.4

Alcohol: 13.7%

Acidity: 0.64 g/100 ml

pH: 3.43

Residual sugar: 0.05 g/100 ml

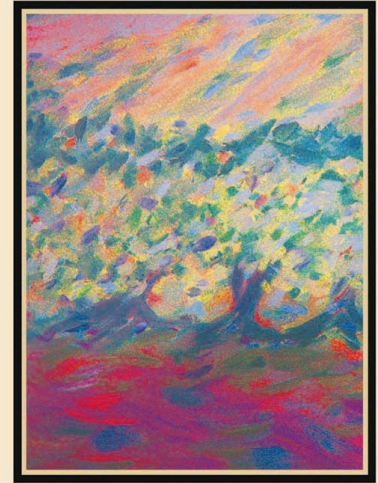
Date bottled: March 4, 2010

Cases produced: 372

Growing conditions: 2009 featured yet another dry winter plus multiple spring frosts followed by 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: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in new Hungarian and seasoned French oak barrels, the wine was aged on its lees passively for 4 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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Viognier

2009 Paso Robles

Estate 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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