

VICTOR HUGO

Wine Technical Notes

2010 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Vineyard: Estate

Date harvested: Sept. 29, 2010

Brix at harvest: 23.9

Alcohol: 13.8%

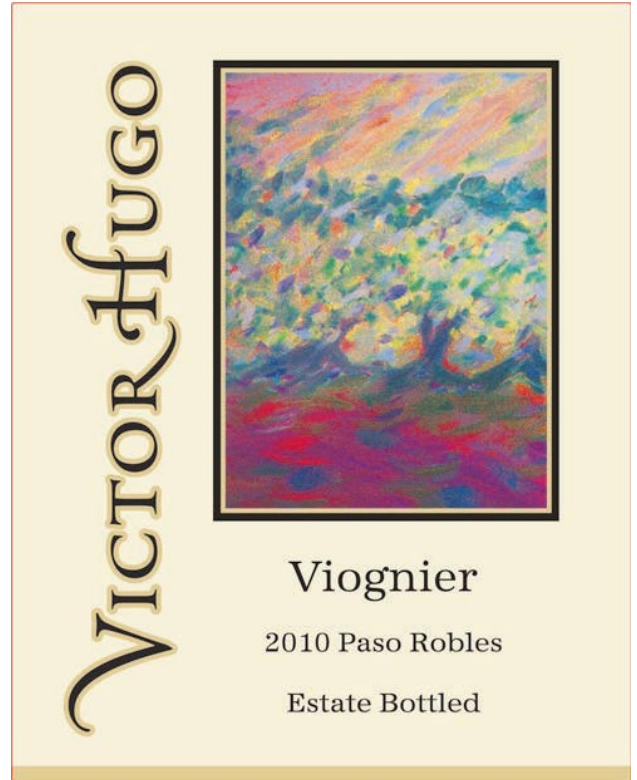
Acidity: 0.67 g/100 ml

pH: 3.38

Residual sugar: 0.04 g/100 ml

Date bottled: April 14, 2011

Cases produced: 300



Growing conditions: 2010, not to be outdone by our challenging 2009 harvest, produced another wild ride for growers and winemakers. Normal budbreak, incredibly cool summer, heat spike in mid-September, followed by 5 weekends of rain delayed completion of harvest until November 24. The most meticulous growers and winemakers excelled in 2010.

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 5 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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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