

VICTOR HUGO

Wine Technical Notes

2013 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Average brix at harvest: 23.1

Vineyard: Estate

Alcohol: 13.5%

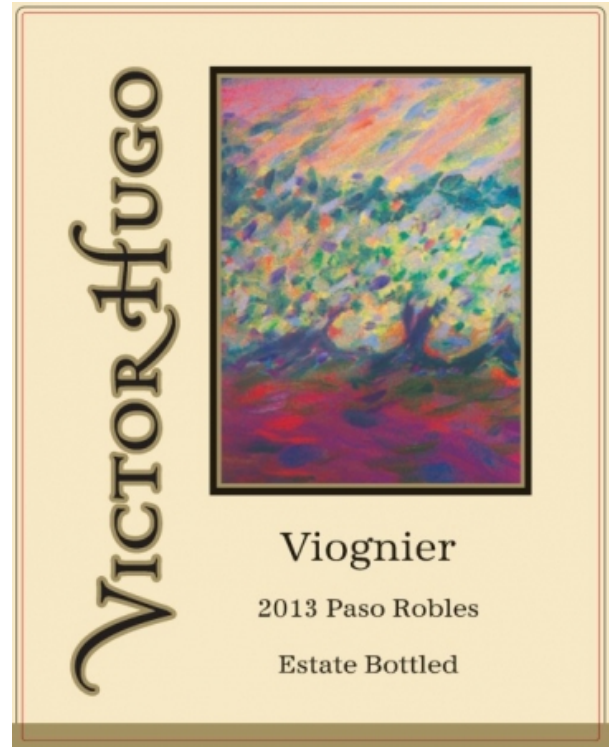
Acidity: 0.65 g/100ml

PH: 3.39

Residual sugar: 0.04 g/100ml

Date bottled: March 08, 2014

Cases produced: 553



Growing conditions: Perfect! 2013 had great growing conditions, with minimal April frost, warm days/cool nights in July and August then a full Indian summer in mid-September. Vineyard yields were normal despite low winter rainfall while quality appears excellent due to small berry size.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 40% new and 60% seasoned Hungarian 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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