

Victor Hugo

WINE TECHNICAL NOTES

2004 Syrah

Varieties: 100% Syrah

Appellation: Paso Robles

Harvest date: September 21, 2004

Brix at harvest: 25.0°

Vineyards: Estate

Alcohol: 13.8%

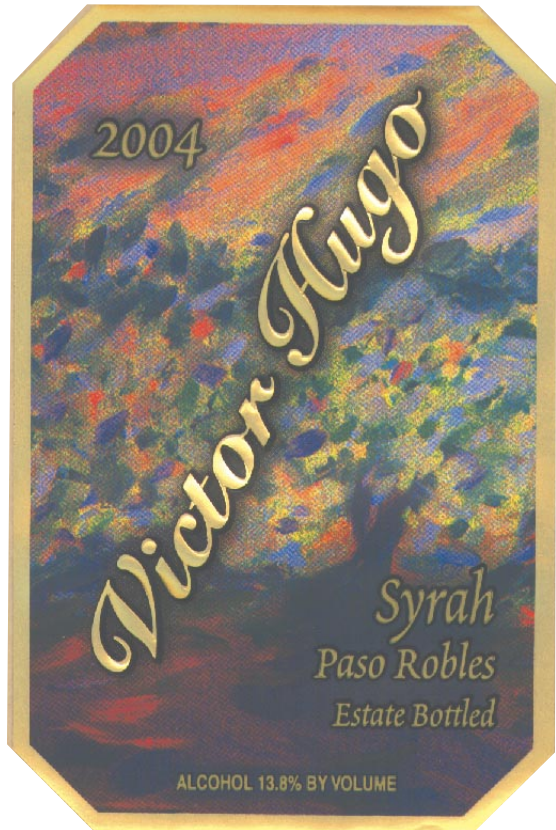
Acidity: 0.66g/100 ml

Ph: 3.64

Residual sugar: 0.03 g/100 ml

Date bottled: April 5, 2006

Cases produced: 195



Growing conditions: 2004 featured a slightly early bud break followed by an early April frost(whites). Erratic set (some shatter in reds) followed by a warm, pleasant summer, allowed harvest to begin slightly earlier than normal with lower than average yields producing lush, incredibly rich wine.

Winemaking: After crushing, the must was cold-soaked for 48 hours prior to inoculating with bm-45 yeast then pumped over 2 times daily for 14 days. After pressing and settling, the wines were aged for 15 months in French and Hungarian barrels 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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