

# VICTOR HUGO

## Wine Technical Notes

### 2010 Estate Opulence

Varieties: 33% Cabernet Franc 26% Merlot 23% Cabernet Sauvignon 13% Malbec 5% Petit Verdot

Appellation: Paso Robles

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.7%

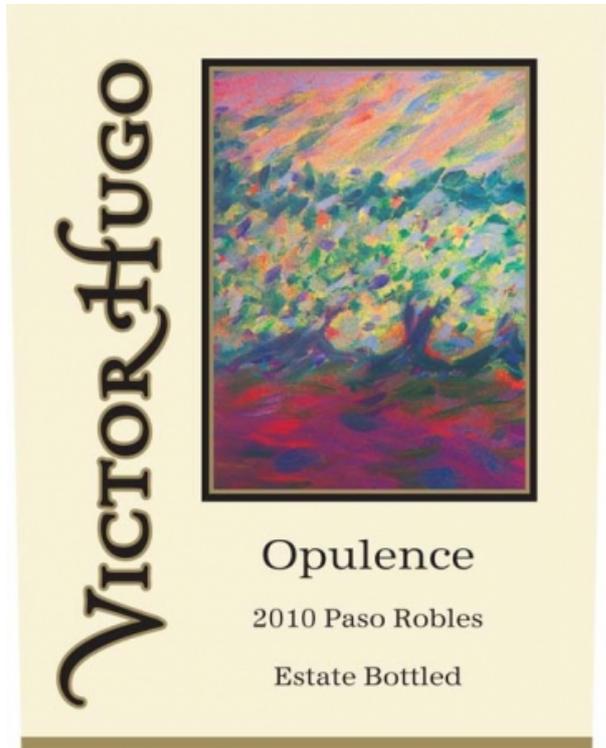
Acidity: 0.72 g/100ml

PH: 3.41

Residual sugar: 0.08 g/100ml

Date bottled: December 04, 2012

Cases produced: 598



**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:** After hand harvesting, the grapes were crushed then inoculated 24 hours later with FX-10 yeast and spent an average of 18 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months prior to selecting the final blend. Total barrel aging was 25 months in French and Hungarian oak barrels.

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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