

VICTOR HUGO

Wine Technical Notes

2011 Estate Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles

Average brix at harvest: 24.2

Vineyard: Estate

Alcohol: 13.4%

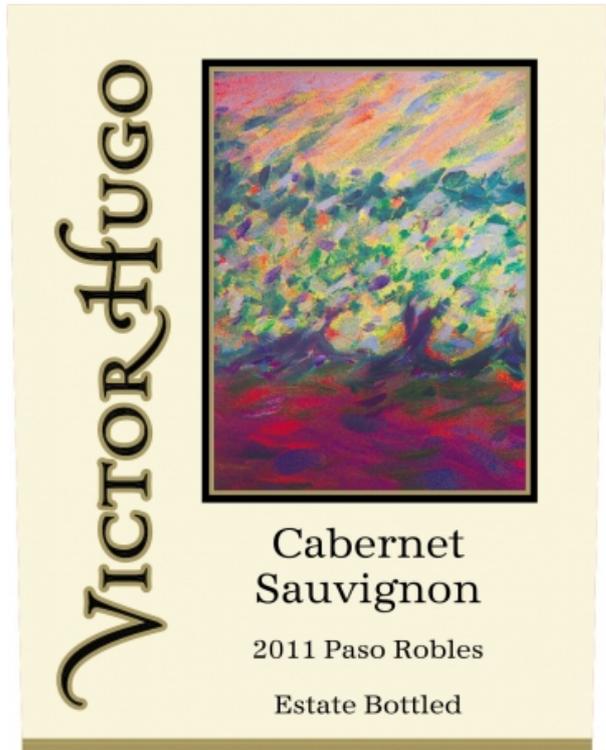
Acidity: 0.74 g/100ml

PH: 3.45

Residual sugar: 0.01 g/100ml

Date bottled: June 01, 2012

Cases produced: 832



Growing conditions: 2011 proved to be worse than 2010 or 2009 with record spring frosts in the first week of April with 3 consecutive nights in the mid 20's. Whites and early reds had almost no crop and later reds had light crops. A long cool summer followed by rains in late September and October forced harvest late into November for most wineries.

Winemaking: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with D-80 yeast then pumped over daily for 11 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 20 months in French and Hungarian oak 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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