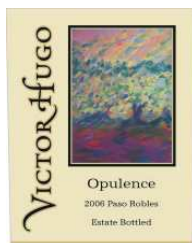


Victor Hugo Winery

2007 Estate Opulence



WINERY:	Victor Hugo Vineyards and Winery is one of Paso Robles' most exciting and innovative wineries. Family owned and operated, the winery specializes in small hand crafted lots of wine with intense colors and flavors. The winery is dedicated to producing elegant, rich wines exhibiting excellent longevity. The owner, Victor Hugo Roberts, has a degree in enology and three years of winery experience. Their grapes are from the Templeton Hills estate vineyard as well as selected neighboring vineyards chosen for their quality. The Templeton Gap offers warm days, breezy afternoons and cool nighttime temperatures.
APPELLATION:	Paso Robles
DESCRIPTION:	Complex, elusive aromas emanating from the multi-varietal blending. Hints of ripe plum, cherries and cinnamon intertwined with spicy oak. Flavors are deep and rich with layers of pleasantly assertive tannins overlaid with toasty oak. The finish is lush with piquant acidity which ensures excellent aging potential. While enjoyable currently, this multi-dimensional Bordeaux blend will continue to improve with proper cellaring for another 7-10 years in the bottle with a plateau of best drinkability from 2010-2016.
2007 VINTAGE:	2007 featured an incredibly cold, dry winter and spring which led to a relatively early budbreak. January's record cold (a ten day stretch with nighttime low temperatures below 15 degrees) and lack of rainfall led to an extremely small crop characterized by miniscule clusters which ultimately resulted in lush, incredibly rich wines.
WINEMAKING:	Grapes were crushed, then inoculated 24 hours later with BM-45 yeast and spent an average of 18 days on the skins prior to 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.
HARVEST:	Hand harvested. Brix @ harvest: 25.4°
BLEND:	34% Merlot, 28% Malbec, 16% Cabernet Franc, 12% Petit Verdot, 10% Cabernet Sauvignon
COOPERAGE:	25 months in French and Hungarian oak barrels
BOTTLED:	December 16, 2009
PRODUCTION:	305 cases
ANALYSIS:	Alcohol 13.9%, TA 0.64 g/100 ml, pH 3.56, RS 0.04 g/100 ml

Arizona Wholesale by

Orangewood Wines

Richard and Laurie Corles 480.488.4794