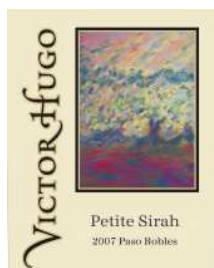


Victor Hugo Winery

2007 Petite Sirah



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:	<p>A delightful aroma profile best described as "spice rack". Fresh ground black pepper, bay leaf and clove predominate with some toffee notes in the background. This wine is a mouthful with an elegant sufficiency of rich tannins and toasty oak followed by an extended, rich finish.</p> <p>Cellaring- while enjoyable now, this intense petite sirah will continue to improve with proper cellaring for another 4-8 years in the bottle with a plateau of best drinkability from 2012-2017.</p> <p>Food selection- bring on the spices!! Rich, red sauces, cajun, and heavy continental dishes of all types are enhanced with this concentrated petite sirah.</p>
2007 VINTAGE:	2007 featured an incredibly cold, dry winter and spring which led to a relatively early bud break. January's record cold (a ten day stretch with night time 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.
HARVEST:	Hand harvested. Brix @ harvest: 25.1°
WINEMAKING:	Crushed into a stainless fermentor, added d-80 yeast 24 hours later. The must was pumped over twice daily for 12 days then sealed for 5 days of added maceration prior to pressing. After malolactic fermentation, this wine was aged in American oak barrels for 18 months prior to bottling.
BLEND:	100% Petite Sirah
COOPERAGE:	18 months in American oak barrels
BOTTLED:	December 16, 2009
PRODUCTION:	494 cases
ANALYSIS:	Alcohol 13.8%, TA .66 g/100 ml, pH 3.43, RS 0.08 g/100 ml

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