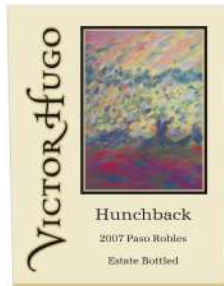


Victor Hugo Winery

2007 Estate Hunchback



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:	Dense, dark and delicious! Complex, inviting aromas created by multi-varietal blending. Hints of dark berries, spice and ripe plum are intertwined with subtle oak. Flavors are extended and rich with layers of pleasantly assertive tannins overlaid with hints of oak. The finish is rich and lasting, which enables additional aging. While enjoyable now, this supple red blend will continue to improve with proper cellaring for another 3-5 years in the bottle with a plateau of best drinkability from 2011-2014.
2008 VINTAGE:	2008 featured a relatively dry winter and two severe spring frosts (late march and late April) followed by to a relatively normal budbreak. erratic weather during bloom caused some red varieties to have to a poor set due to shatter. Overall the extremely small crop produced rugged, incredibly rich wines.
HARVEST:	Hand harvested. Brix @ harvest: 24.6°
WINEMAKING:	After hand harvesting, the grapes were crushed then inoculated 24 hours later with d-254 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 25 months in seasoned French and Hungarian oak barrels then blended and bottled.
BLEND:	32% Syrah, 28% Petit verdot, 24% Cabernet Franc, 16% Merlot
COOPERAGE:	22 months in French and Hungarian oak barrels
BOTTLED:	January 10, 2011
PRODUCTION:	511 cases
ANALYSIS:	Alcohol 13.6%, TA .66 g/100 ml, pH 3.48, RS 0.04 g/100 ml

Arizona Wholesale by

Orangewood Wines

Richard and Laurie Corles 480.488.4794