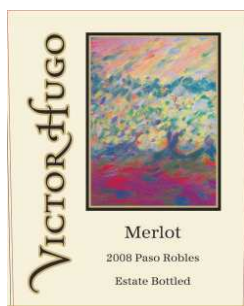


# Victor Hugo Winery

## 2008 Estate Merlot



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>Intense aromas of boysenberries and ripe plum are complimented by a background of spicy oak. Rich flavors with layers of complex, soft tannins interlocking with rich oak flavors and a long, intense finish.</p> <p>Intense aromas of boysenberries and ripe plum are complimented by a background of spicy oak. Rich flavors with layers of complex, soft tannins interlocking with rich oak flavors and a long, intense finish.</p> <p>This elegant wine will compliment a large array of food dishes but is best with beef, ripe cheeses, and pastas in rich sauces.</p>
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 at harvest: 25.0°
WINEMAKING:	The grapes were hand-harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with d-254 yeast then pumped over daily for 14 days prior to pressing. After completion of malo-lactic fermentation, this wine was aged for 25 months in Hungarian oak prior to bottling.
BLEND:	100% Merlot
COOPERAGE:	22 months in French and Hungarian oak barrels
BOTTLED:	January 10, 2011
PRODUCTION:	118 cases
ANALYSIS:	Alcohol 13.7%, TA .66 g/100 ml, pH 3.57, RS 0.04 g/100 ml

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