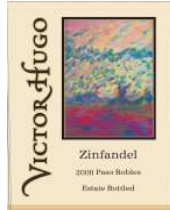


Victor Hugo Winery

2008 Estate Bottled Zinfandel



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:	2008 featured a relatively dry winter, two severe spring frosts, followed by a relatively normal bud break. Erratic weather during bloom caused some red varieties to have a poor set due to shatter. Overall the extreme small crop produced rugged, incredibly rich wines with intense, explosive aromas of ripe raspberries with notes from multiple dark fruits. Rich tannins with vibrant berry flavors complimented with spicy oak and a lingering piquant finish. Delightful now, this concentrated wine will continue to develop in bottle with proper cellaring for another 4-6 years - a plateau of best drinkability from 2010-2013.
VINEYARD:	The grapes are planted on the rugged, shale hillsides of the vineyard and receive meticulous care, including vertical shoot positioning, shoot thinning, cluster thinning, and leaf pulling. The vines are grafted on four different root stocks (phylloxera and nematode resistant) specifically selected for drought tolerance allowing for the use of mild deficit irrigation to concentrate flavors and further improve quality. Production is limited to retain outstanding quality and detail in all aspects of the process.
WINEMAKING:	De-stemmed and crushed into a stainless fermentor. Inoculated 24 hours later with D80 yeast. Must was pumped over twice daily for 20 days prior to pressing. After malolactic fermentation was complete, the wine was aged in American oak barrels for 16 months prior to bottling.
HARVEST:	Hand harvested Sept. 29 & Oct. 3, 2008. Brix @ harvest: 25.6°
BLEND:	100% Paso Robles Zinfandel
COOPERAGE:	16 months in American oak barrels
BOTTLED:	March 4, 2010
PRODUCTION:	983 cases
ANALYSIS:	Alcohol 14.9%, TA 0.72 g/100 mls, pH 3.63, RS 0.27 g/100mls

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