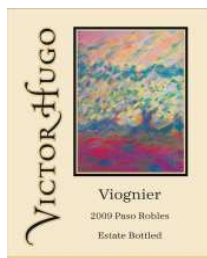


Víctor Hugo Winery

2009 Estate Viognier



WINERY:	Víctor 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, Víctor 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 and two severe spring frosts followed by a relatively normal bud break. Erratic weather caused irregular set in some varieties. Nearly 8" of rain in Oct made 2009 one of the most challenging vintages produced. The aromas of Jasmine, ripe apricot and peaches are intertwined with elusive hints of almond blossom in the background. The fermenting process produced a rich, silky mouthfeel culminating with a long, rich finish. This wine will continue to improve with proper cellaring for another 12-24 months, but why wait?
WINEMAKING:	The grapes were hand harvested; then whole cluster pressed while still cool. The fermenting process allowed the wine to be bottled with minimal filtration.
HARVEST:	September 11, 2009; Brix @ harvest 24.4
BLEND:	100% Viognier
COOPERAGE:	Barrel fermented in new Hungarian and seasoned French oak barrels. The wine was aged on its lees passively for 4 months.
BOTTLED:	March 4, 2010
PRODUCTION:	372 cases
ANALYSIS:	Alcohol 13.7%, TA 0.64 g/100 mls, pH 3.43, RS 0.05 g/100mls

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Orangewood Wines

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