

# Hugo

2006 RUSSIAN RIVER VALLEY, USA

**Name Story** Hugo is the dominant soil in redwood regions such as Russian River Valley. As it weathers, this soil changes color, from grey to yellow to brown and finally red with old age.

**Vineyards and Winemaking** Deep alluvial soils on the cool east side of the Russian River. Open top fermentation. Aged for 11 months in French oak (30% new).

**Grapes** 100% Zinfandel.  
Picked: October 15-25, 2006.

**Tasting Notes** *Aroma:* Ripe mixed berry, bramble and spice. *Taste:* Bursts of rich, juicy blackberry with soft tannins and a sweet cassis finish.

**Drink by Date** Now through 2014.

**Winemaker** *Dan Goldfield.* Named *San Francisco Chronicle's* "Winemaker to Watch," Dan Goldfield has worked at some of the best wineries in Sonoma (La Crema, Hartford Court) before joining the Oriel team. He masterfully employs traditional burgundian-style techniques to create elegant, expressive wines.

**Reviews**



90pts. "A robust, friendly Zinfandel, filled with the spices and briary fruits of this variety. Floods the mouth with blackberries, cherries, raspberries and something gamier, like mulberries, with intricacies of leather, tobacco, sandalwood and pepper. Delicious."

