

# VICTOR HUGO

## Wine Technical Notes

### 2013 Estate Malbec

Varieties: 100% Malbec

Appellation: Paso Robles

Average brix at harvest: 25.3

Vineyard: Estate

Alcohol: 13.7%

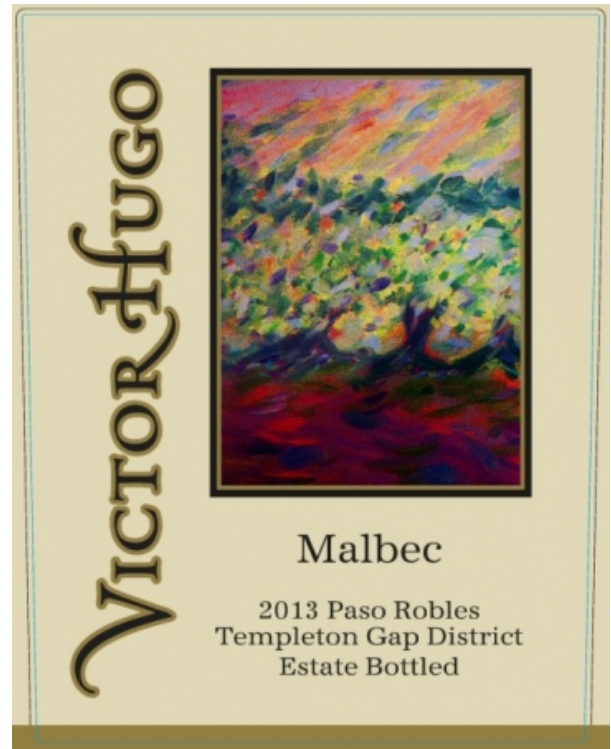
Acidity: 0.69g/100ml

PH: 3.49

Residual sugar: 0.02g/100ml

Date bottled: December 11, 2015

Cases produced: 437



**Growing conditions:** Perfect! 2013 had great growing conditions, with minimal April frost, warm days/cool nights in July and August then a full Indian summer in mid-September. Vineyard yields were normal despite low winter rainfall while quality appears excellent due to small berry size.

**Winemaking:** The grapes were hand harvested, then crushed into a stainless steel fermentor. 24 hours later, the must was inoculated with D-80 yeast then pumped over twice daily for 13 days prior to pressing. After completion of malo-lactic fermentation, this Malbec was aged for 24 months in French and Hungarian oak prior to bottling.

Victor Hugo Vineyards and Winery is one of Paso Robles' most exciting and innovative wineries. We're also a small, family-owned and operated winery specializing in small, hand-crafted lots of wine with intense colors and flavors. The winery is dedicated to producing elegant, rich wines exhibiting excellent longevity. Victor Hugo -- the promise of the Paso Robles area.

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