

# VICTOR HUGO

## Wine Technical Notes

### 2014 Estate Cabernet Sauvignon

Varieties: 88% Cabernet Sauvignon 12% Merlot

Appellation: Paso Robles

Average brix at harvest: 25.1

Vineyard: Estate

Alcohol: 13.8%

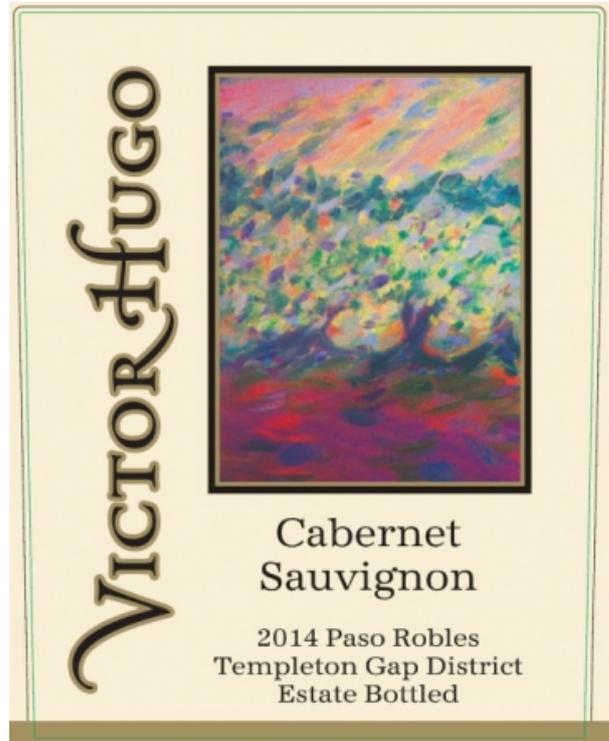
Acidity: 0.69 g/100ml

PH: 3.45

Residual sugar: 0.02 g/100ml

Date bottled: August 19, 2016

Cases produced: 506



**Growing conditions:** Early! Budbreak in 2014 was nearly 3 weeks early with great growing conditions: No frost, warm days/cool nights during the growing season with harvest finishing 10 days early. While quality is excellent due to tiny berry size, yields were small due to our 3rd year of drought.

**Winemaking:** The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with FX-10 yeast then pumped over daily for 14 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon 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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