

# VICTOR HUGO

## Wine Technical Notes

### 2014 Estate Syrah

Varieties: 100% Syrah

Appellation: Paso Robles

Average brix at harvest: 25.3

Vineyard: Estate

Alcohol: 13.9%

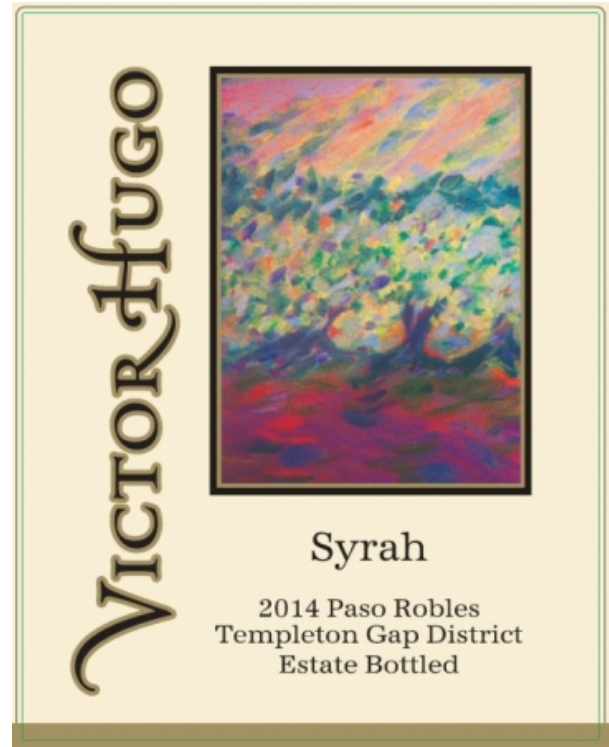
Acidity: 0.73g/100ml

PH: 3.68

Residual sugar: 0.05g/100ml

Date bottled: December 13, 2016

Cases produced: 96



**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:** After hand harvesting, the grapes were crushed into a stainless steel fermentor then 24 hours later inoculated with RX-60 yeast. The must was pumped over 2 times daily for 13 days. After pressing and settling and completion of malo-lactic fermentation, the wines were aged for 24 months in French and Hungarian barrels 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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