

VICTOR HUGO

Wine Technical Notes

2014 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Average brix at harvest: 23.3

Vineyard: Estate

Alcohol: 13.6%

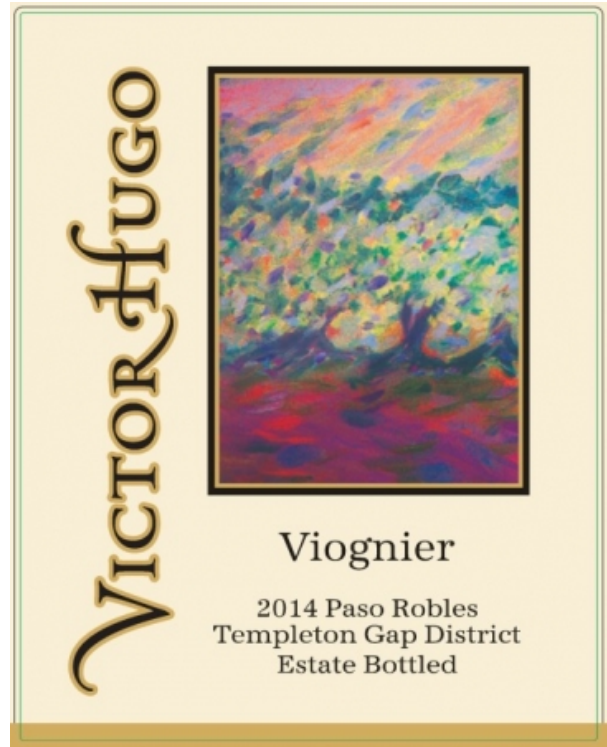
Acidity: 0.68 g/100ml

PH: 3.34

Residual sugar: 0.01 g/100ml

Date bottled: February 24, 2015

Cases produced: 428



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 3 YEAR DROUGHT.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 40% new and 60% seasoned Hungarian oak barrels. The wine was aged on its lees passively for 4 1/2 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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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