

# VICTOR HUGO

## Wine Technical Notes

### 2013 Estate Hunchback

Varieties: 46% Malbec 30% Merlot 24% Syrah

Appellation: Paso Robles

Average brix at harvest: 24.3

Vineyard: Estate

Alcohol: 13.5%

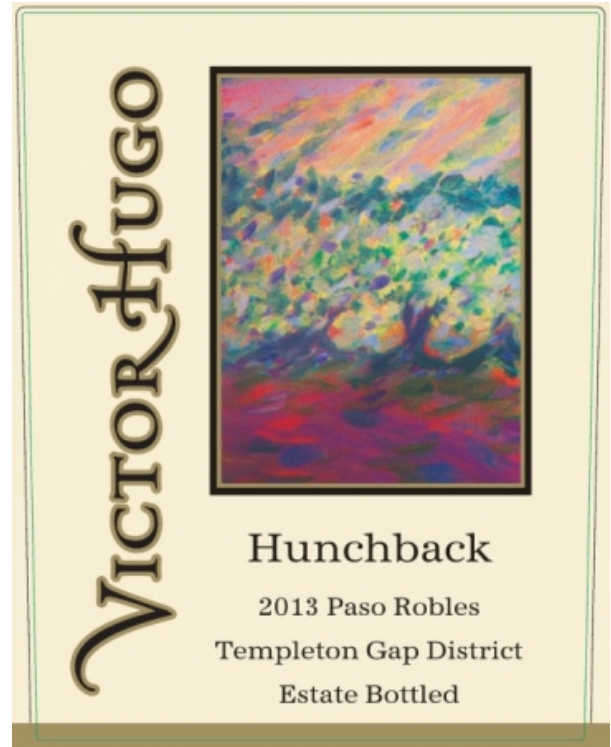
Acidity: 0.71 g/100 ml

PH: 3.46

Residual sugar: 0.03g/100ml

Date bottled: April 01, 2016

Cases produced: 992



**Growing conditions:** Perfect! 2013 had great growing conditions, with minimal 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:** After hand harvesting, the grapes were crushed then inoculated 24 hours later with D80 yeast and spent an average of 13 days on the skins prior pressing. Different varietal lots were barrel aged separately for 22 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 7 more months in barrels.

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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