

VICTOR HUGO

Wine Technical Notes

2016 Lès Mis Estate Rosè

Varieties: 37% Merlot 25% Malbec 22% Zinfandel
16% Syrah

Appellation: Paso Robles

Average brix at harvest: 22.7

Vineyard: Estate

Alcohol: 12.7%

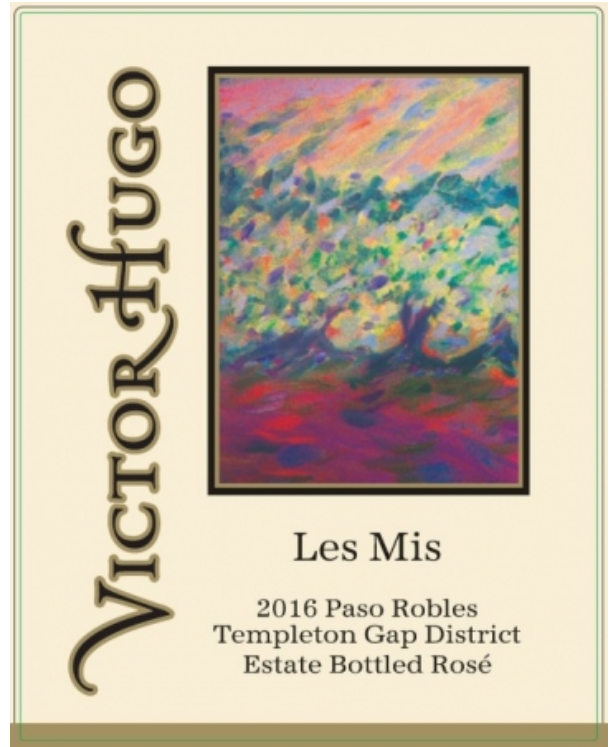
Acidity: 0.64 g/100ml

PH: 3.39

Residual sugar: 0.03g/100ml

Date bottled: May 17, 2016

Cases produced: 773



Growing conditions: Winter rainfall improved but 2016 featured another early budbreak and horrific frost in late March with whites and early reds losing significant crop. Early smaller harvest with excellent quality due to the miniscule crop from the on-going drought and frost.

Winemaking: The grapes were hand harvested, crushed, then cold soaked for 24 hours prior to barreling free run juice for fermentation in seasoned French oak barrels. The wine was aged on its lees passively for averaging 5 weeks prior to bottling. 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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