

VICTOR HUGO

Wine Technical Notes

2014 Estate Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles

Average brix at harvest: 25.9

Vineyard: Estate

Alcohol: 14.9%

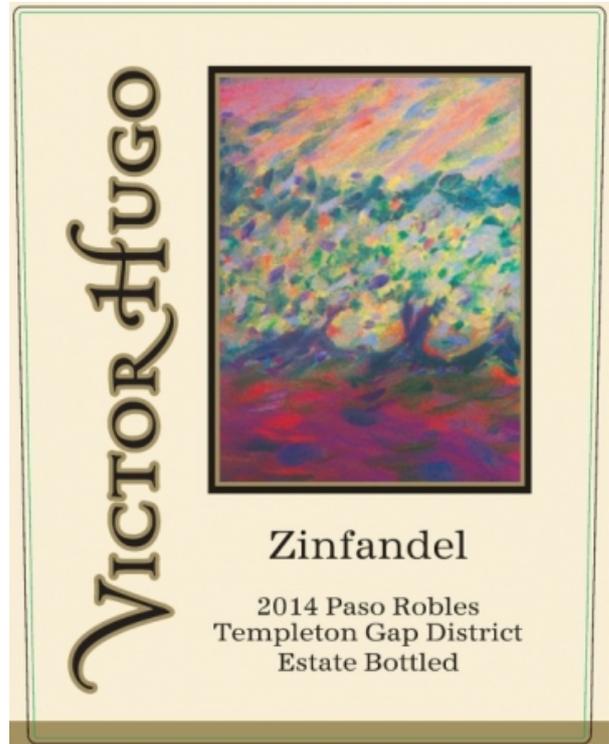
Acidity: 0.67g/100ml

PH: 3.68

Residual sugar: 0.15 g/100ml

Date bottled: August 19, 2016

Cases produced: 500



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 and crushed into a stainless fermentor, then inoculated 24 hours later with RX-60 yeast. The must was pumped over twice daily for 13 days prior to pressing. After completion of malolactic fermentation, this wine was aged in Hungarian & American oak barrels for 20 months 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.

Web Site: www.victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465

Email: sales@victorhugowinery.com
Phone : (805) 434-1128 / FAX : (805) 434-1124