

VICTOR HUGO

Wine Technical Notes

2013 Estate Opulence

Varieties: 33% Cab Franc 28% Merlot 18% Malbec
14% Petit Verdot 7% Cab Sauvignon

Appellation: Paso Robles

Average brix at harvest: 24.4

Vineyard: Estate

Alcohol: 13.7%

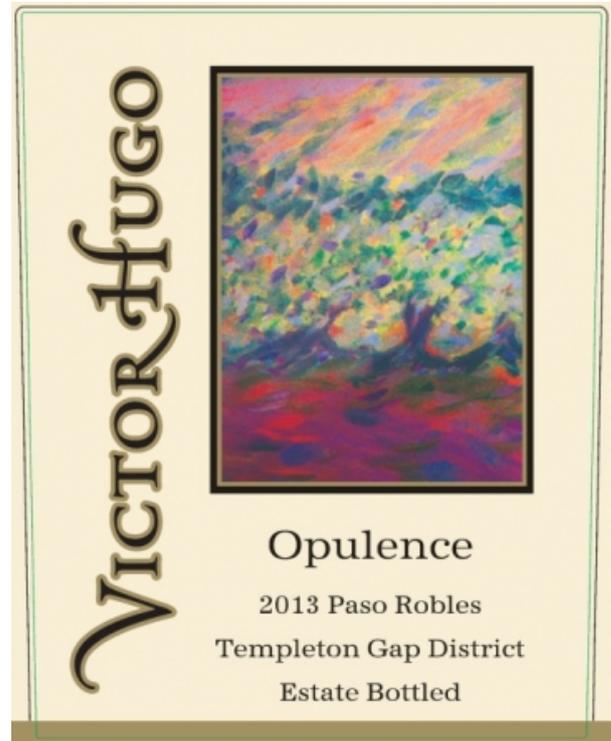
Acidity: 0.68 g/100ml

PH: 3.56

Residual sugar: 0.04g/100ml

Date bottled: April 01, 2016

Cases produced: 337



Growing conditions: Perfect! 2013 had great growing conditions, with minimal April 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 D-80 yeast and spent an average of 15 days on the skins prior pressing. Different varietal lots were barrel aged separately for 16 months prior to selecting the final blend. Total barrel aging was 25 months in French and Hungarian oak 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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