

# VICTOR HUGO

## Wine Technical Notes

### 2015 Estate Merlot

Varieties: 100% Merlot

Appellation: Paso Robles

Average brix at harvest: 24.5

Vineyard: Estate

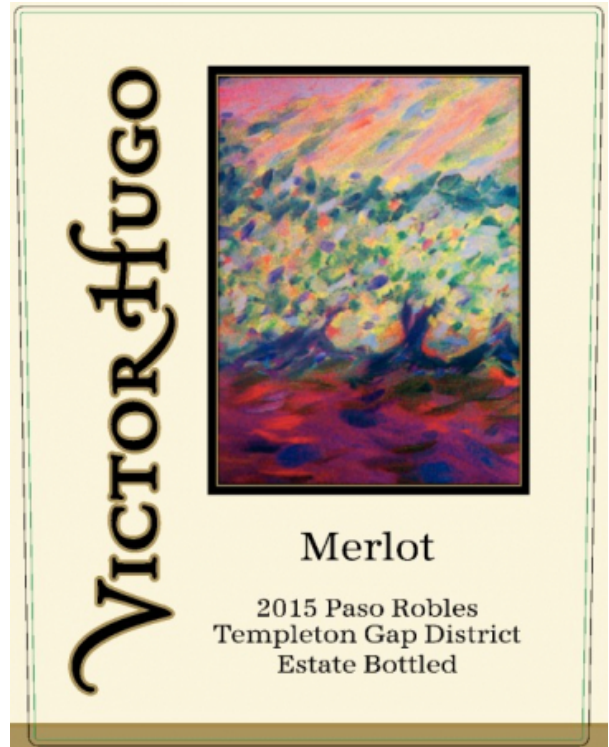
Alcohol: 13.7%

Acidity: 0.69g/100ml

PH: 3.44

Residual sugar: 0.02 g/100ml

Cases produced: 98



**Growing conditions:** Challenging! 2015: Early budbreak and erratic temperature swings. No frost, but cool, windy weather during bloom led to shatter in many varieties. Early harvest with excellent quality due to tiny berry size, while yields were miniscule due to the on-going drought and poor set.

**Winemaking:** The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with RX-10 yeast then pumped over twice daily for 18 days prior to pressing. After completion of malo-lactic fermentation, this merlot was aged for 25 months in French and Hungarian oak 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](http://www.victorhugowinery.com)  
2850 El Pomar Drive, Templeton, CA, 93465

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