



Wine Technical Notes

2016 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles

Average brix at harvest: 23.0

Vineyard: Estate

Alcohol: 13.3%

Acidity: 0.65 g/100ml

PH: 3.41

Residual sugar: 0.02 g/100ml

Date bottled: May 17, 2016

Cases produced: 242

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. Resulting in an early smaller harvest with excellent quality due to the miniscule crop from on-going drought and frost.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 40% new and 60% seasoned Hungarian oak barrels. The wine was aged on its lees passively for 6 months. 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.

Web Site: www.victorhugowinery.com Email: sales@victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465 Phone : (805) 434-1128 / FAX: (805) 434-1124