

VICTOR HUGO

Wine Technical Notes

2014 Quasi (Late Harvest Zinfandel)

Varieties: 100% Zinfandel (plus brandy)

Appellation: Paso Robles

Average brix at harvest: 32.5

Vineyard: Estate

Alcohol: 20.5%

Acidity:

PH:

Residual sugar: 7.70 g/100 mls

Date bottled: August 19, 2016

Cases produced: 102



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 3 year drought.

Winemaking: Hand-harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d254 yeast. The must was pumped over twice daily for 8 days prior to the addition of brandy to halt fermentation. After pressing and settling, this wine was aged in French oak barrels for 18 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