

VICTOR HUGO

Wine Technical Notes

2015 Estate Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.7

Vineyard: Estate

Alcohol: 14.7%

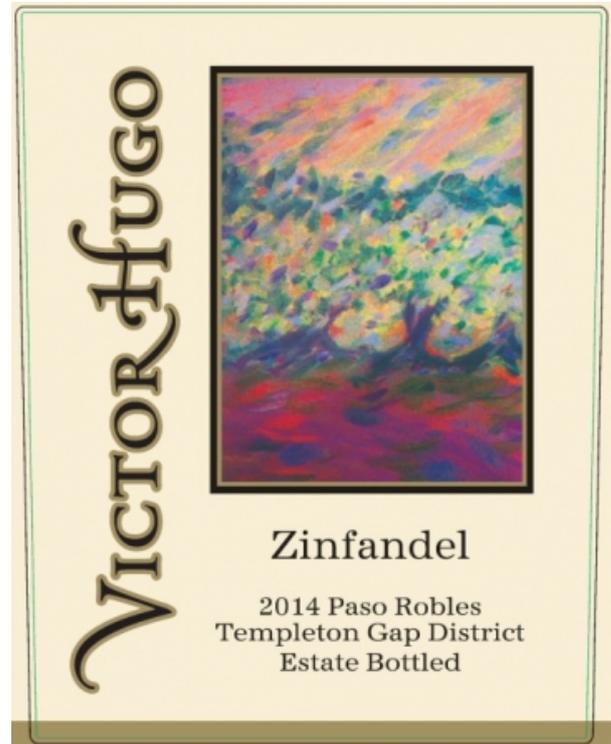
Acidity: 0.72g/100ml

PH: 3.65

Residual sugar: 0.14 g/100ml

Date bottled: September 22, 2017

Cases produced: 239



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 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.

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