

# VICTOR HUGO

## Wine Technical Notes

### 2014 Estate Hunchback

Varieties: 48% Malbec 34% Zinfandel 18% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.7

Vineyard: Estate

Alcohol: 13.5%

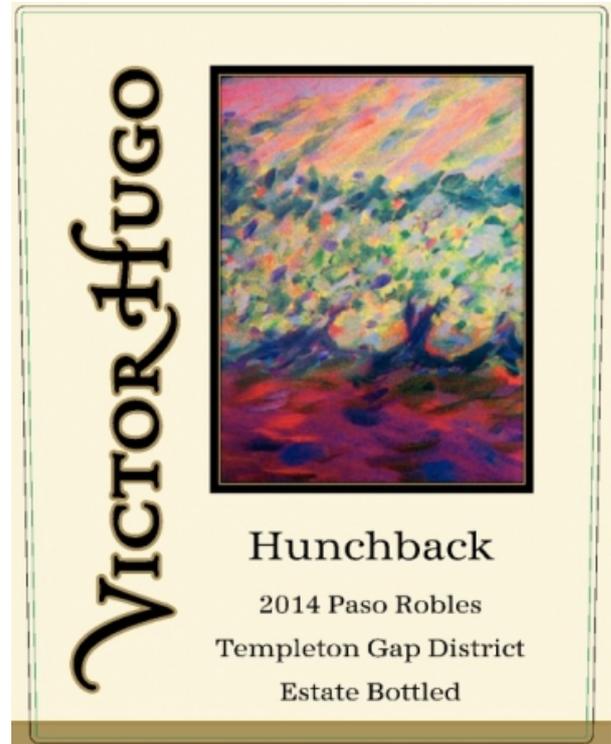
Acidity: 0.66 g/100 ml

PH: 3.58

Residual sugar: 0.02g/100ml

Date bottled: April 01, 2016

Cases produced: 422



**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 3rd year of drought.

**Winemaking:** After hand harvesting, the grapes were crushed then inoculated 24 hours later with D80 yeast and spent an average of 13 days on the skins prior pressing. Different varietal lots were barrel aged separately for 22 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 7 more months in 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.

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