

# VICTOR HUGO

## Wine Technical Notes

### 2015 Estate Tannat

Varieties: 100% Tannat

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.2

Vineyard: Estate

Alcohol: 14.5%

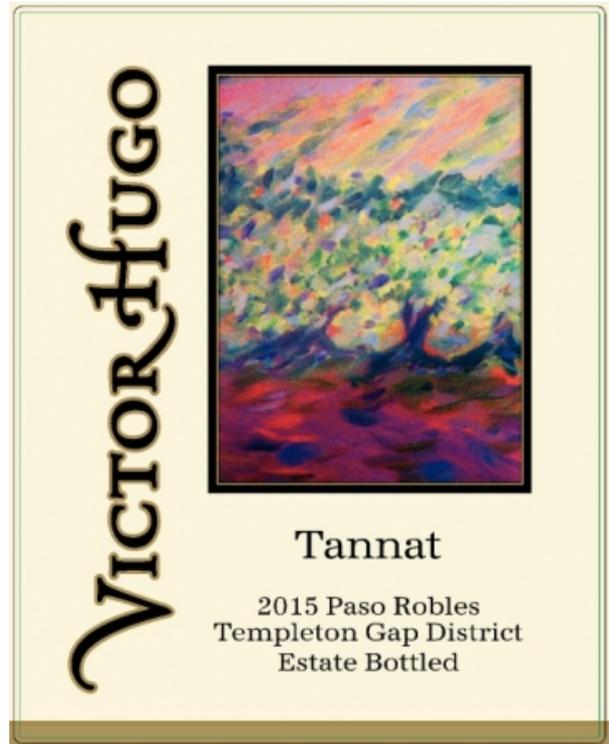
Acidity: 0.72g/100ml

PH: 3.59

Residual sugar: 0.04 g/100ml

Date bottled: September 22, 2017

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 on-going drought and poor set.

**Winemaking:** We crushed into a rotary fermentor, then added RX-60 yeast 48 hours later. The must rotated every hour over 12 days prior to pressing. After malolactic fermentation, this wine was aged in 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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