

VICTOR HUGO

Wine Technical Notes

2016 Estate Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.9

Vineyard: Estate

Alcohol: 14.7%

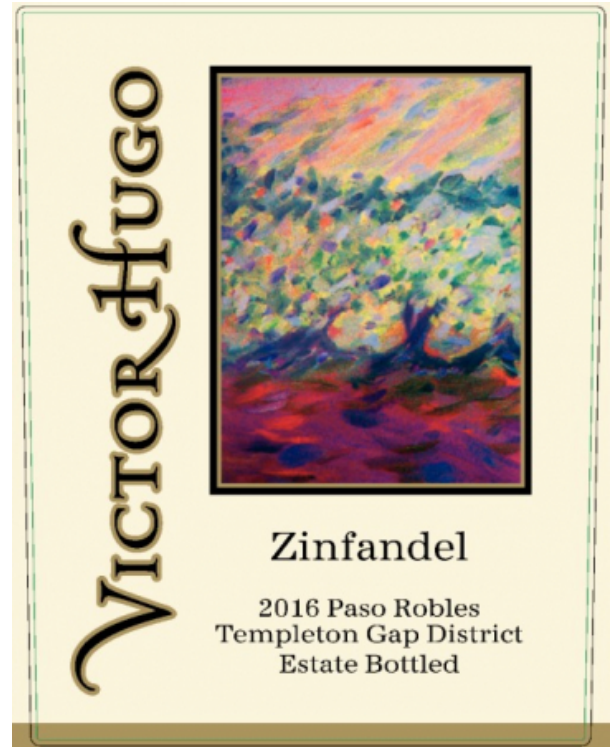
Acidity: 0.71g/100ml

PH: 3.67

Residual sugar: 0.19 g/100ml

Date bottled: March 28, 2018

Cases produced: 522



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 the on-going drought and frost.

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 16 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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