



Wine Technical Notes

2015 Estate Cabernet Sauvignon

Varieties: 85% Cabernet Sauvignon 10% Merlot 5% Tannat

Appellation: Paso Robles

Average brix at harvest: 24.5

Vineyard: Estate

Alcohol: 13.6%

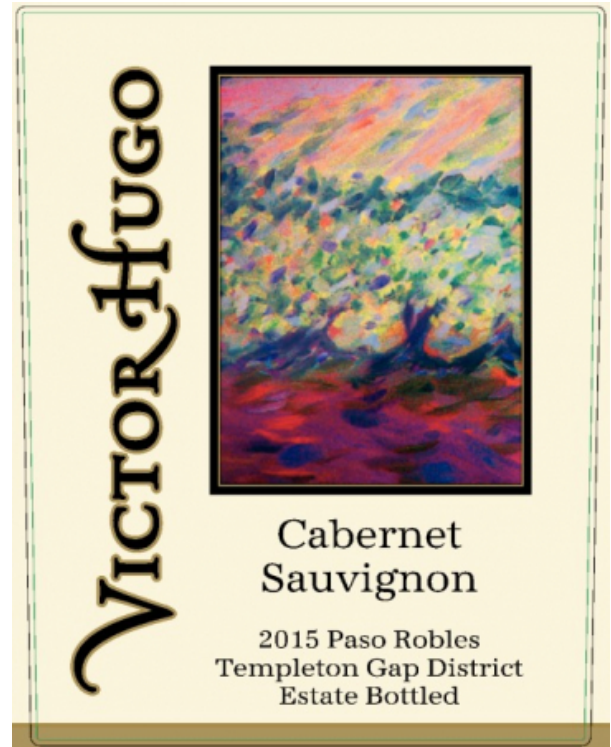
Acidity: 0.71 g/100ml

PH: 3.59

Residual sugar: 0.03 g/100ml

Date bottled: September 22, 2017

Cases produced: 397



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: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with FX-10 yeast then pumped over daily for 20 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 20 months in French and Hungarian oak 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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