

VICTOR HUGO

Wine Technical Notes

2015 Estate Petit Verdot

Varieties: 100% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.6

Vineyard: Estate

Alcohol: 13.5%

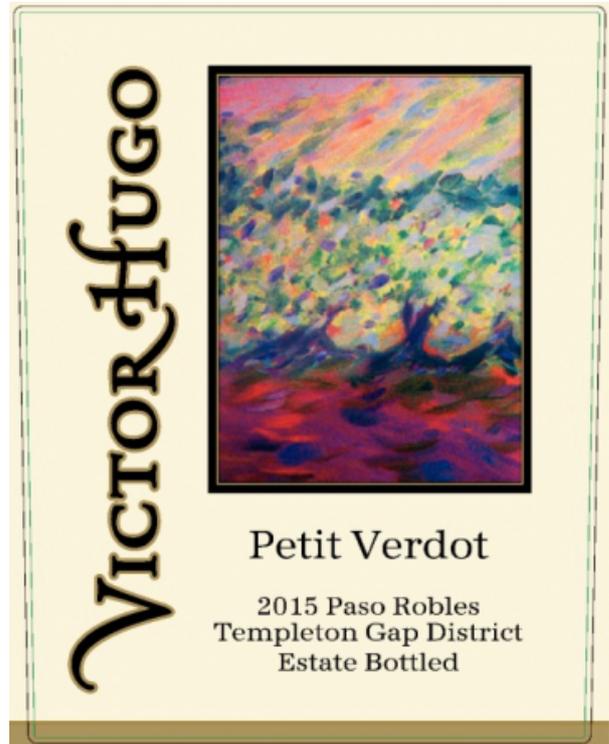
Acidity: 0.69g/100ml

PH: 3.72

Residual sugar: 0.02 g/100ml

Date bottled: December 20, 2017

Cases produced: 96



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 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 twice daily for 14 days then 7 days of maceration prior to pressing. After completion of malo-lactic fermentation, the Petit Verdot was aged in French and Hungarian oak for 24 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.

Web Site: www.victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465

Email: sales@victorhugowinery.com
Phone: (805) 434-1128 / FAX: (805) 434-1124