

VICTOR HUGO

Wine Technical Notes

2015 Estate Opulence

Varieties: 33% Petit Verdot 25% Malbec 20% Merlot
16% Cab Franc 6% Cab Sauvignon

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.1%

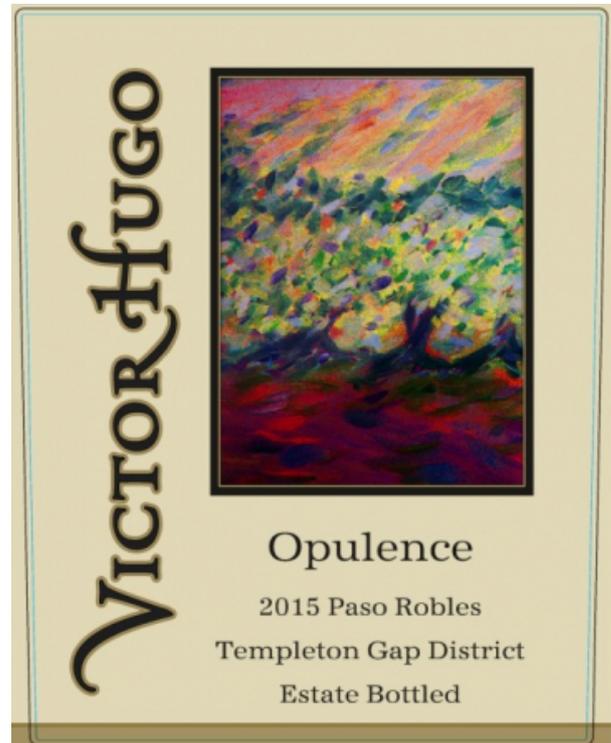
Acidity: 0.68 g/100ml

PH: 3.75

Residual sugar: 0.03g/100ml

Date bottled: March 28, 2018

Cases produced: 385



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: After hand harvesting, the grapes were crushed then inoculated 24 hours later with RX-60 & FX-10 yeast and spent an average of 14 days on the skins prior to pressing, Different varietal lots were barrel aged separately for 17 months prior to selecting the final blend. Total barrel aging was 28 months in French and Hungarian oak 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.

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