

VICTOR HUGO

Wine Technical Notes

2016 Estate Petite Sirah

Varieties: 100% Petite Sirah

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.9

Vineyard: Estate

Alcohol: 13.9%

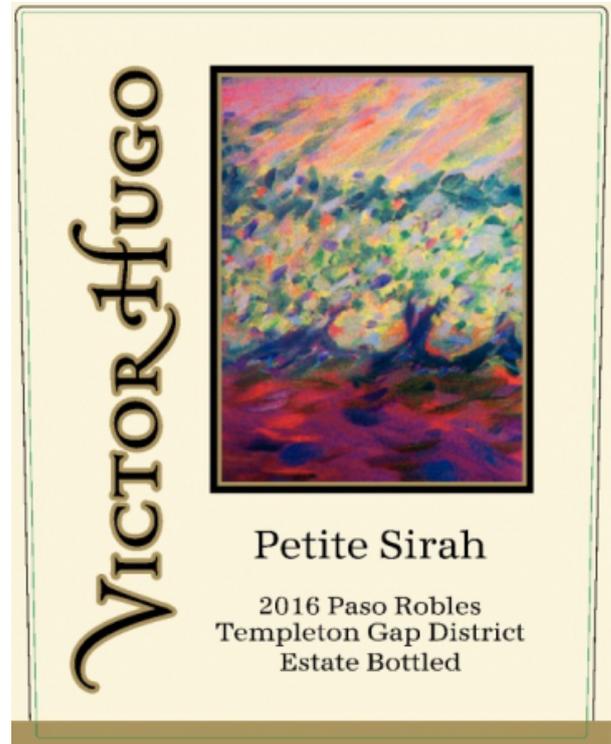
Acidity: 0.67g/100ml

PH: 3.53

Residual sugar: 0.03 g/100ml

Date bottled: December 14, 2018

Cases produced: 170



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. This resulted in an early smaller harvest with excellent quality due to the miniscule crop from on-going drought and frost.

Winemaking: We crushed into a stainless fermentor, then added FX-10 yeast 48 hours later. The must was pumped over twice daily for 15 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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