

# VICTOR HUGO

## Wine Technical Notes

### 2016 Estate Tannat

Varieties: 100% Tannat

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.4

Vineyard: Estate

Alcohol: 14.1%

Acidity: 0.68g/100ml

PH: 3.51

Residual sugar: 0.02 g/100ml

Date bottled: December 14, 2018

Cases produced: 98



**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 on-going drought and frost.

**Winemaking:** The grapes were hand harvested, then crushed into a stainless steel fermentor. 48 hours later, the must was inoculated with FX-10 yeast then pumped over twice daily for 12 days prior to pressing. After completion of malo-lactic fermentation, this tannat was aged for 20 months in French and Hungarian oak barrels 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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