

# VICTOR HUGO

## Wine Technical Notes

### 2017 Estate Malbec

Varieties: 100% Malbec

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.9

Vineyard: Estate

Alcohol: 13.6%

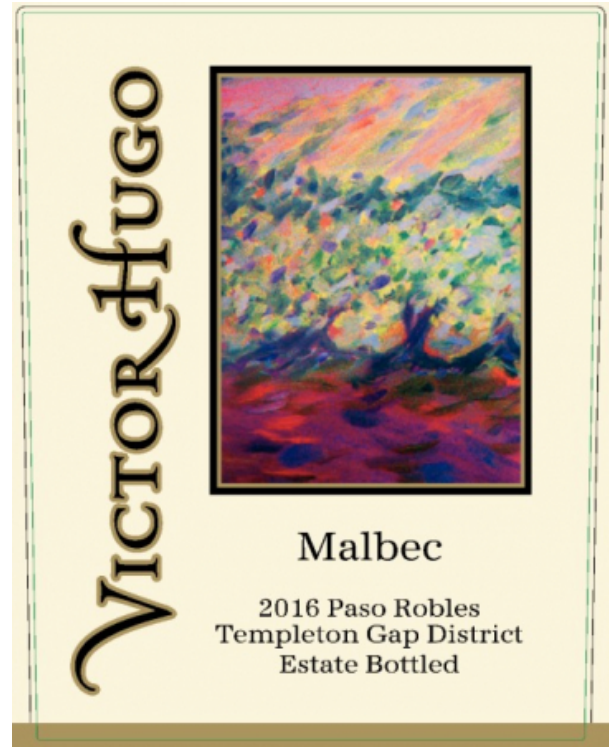
Acidity: 0.69g/100ml

PH: 3.58

Residual sugar: 0.03g/100ml

Date bottled: June 07, 2019

Cases produced: 243



**Growing conditions:** Above average winter rainfall, no frost and normal budbreak produced great fruit set. Judicious thinning and a warm summer led to an outstanding harvest with excellent quality and yields.

**Winemaking:** The grapes were hand harvested, then crushed into a stainless steel fermentor. 24 hours later, the must was inoculated with FX-10 yeast then pumped over twice daily for 15 days prior to pressing. After completion of malo-lactic fermentation, this Malbec was aged for 18 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.

Web Site: [www.victorhugowinery.com](http://www.victorhugowinery.com)  
2850 El Pomar Drive, Templeton, CA, 93465

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