

VICTOR HUGO

Wine Technical Notes

2017 Estate Syrah

Varieties: 100% Syrah

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.2

Vineyard: Estate

Alcohol: 13.7%

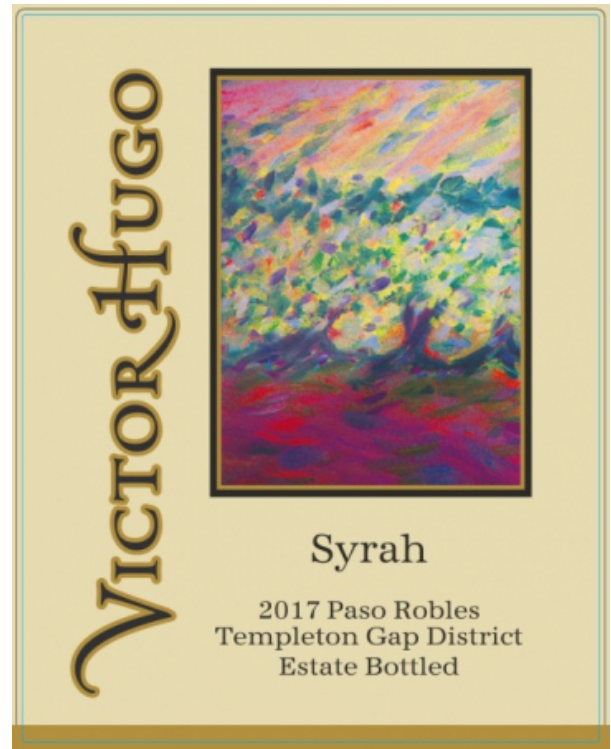
Acidity: 0.76g/100ml

PH: 3.69

Residual sugar: 0.04g/100ml

Date bottled: June 07, 2019

Cases produced: 98



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: After hand harvesting, the grapes were crushed into our stainless fermentor, then 48 hours later inoculated with D-80 yeast. The must was pumped daily for 16 days prior to pressing. After completion of malo-lactic fermentation, the Syrah was aged for 18 months in new and seasoned French and Hungarian 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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