

VICTOR HUGO

Wine Technical Notes

2016 Estate "Opulence"

Varieties: 33% Merlot 25% Cab Sauvignon 18% Cab Franc 16% Malbec 8% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.9

Vineyard: Estate

Alcohol: 13.4%

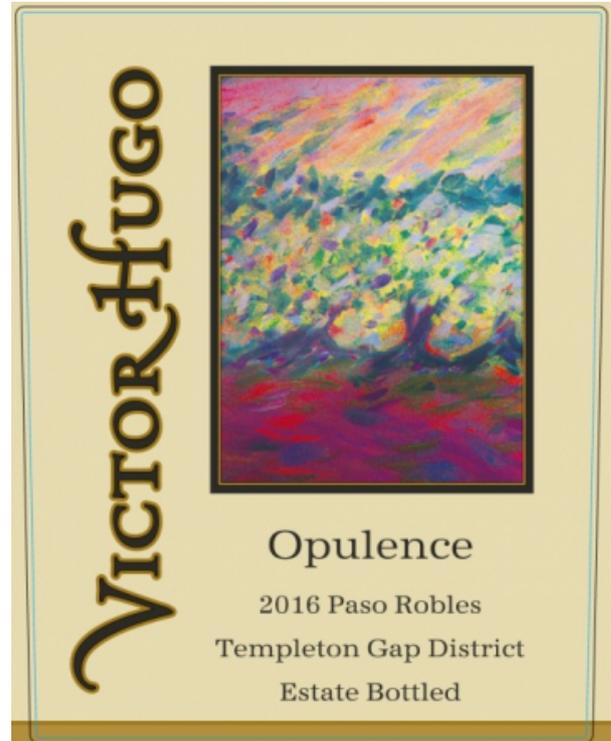
Acidity: 0.70 g/100ml

PH: 3.54

Residual sugar: 0.02g/100ml

Date bottled: March 29, 2019

Cases produced: 294



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 miniscule crop from on-going drought and frost.

Winemaking: After hand harvesting, the grapes were crushed then inoculated 24 hours later with FX-10 yeast and spent an average of 16 days on the skins prior to pressing, Different varietal lots were barrel aged separately for 20 months prior to selecting the final blend. Total barrel aging was 27 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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