

VICTOR HUGO

Wine Technical Notes

2017 Estate Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.6%

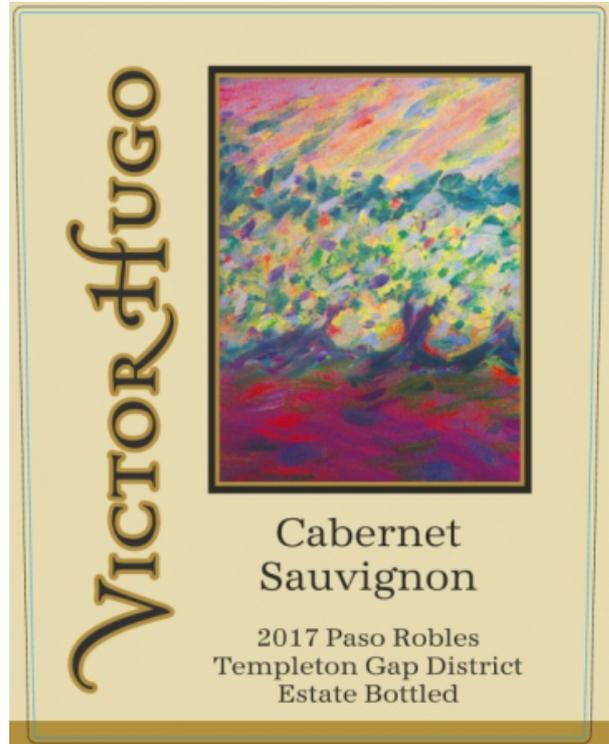
Acidity: 0.66 g/100ml

PH: 3.59

Residual sugar: 0.02g/100ml

Date bottled: April 10, 2020

Cases produced: 322



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 and excellent quality and yields.

Winemaking: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with FX-10 yeast then pumped over daily for 15 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 27 months in French and Hungarian oak then blended with 5% Merlot & 5% Tannat 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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