

# VICTOR HUGO

## Wine Technical Notes

### 2018 Estate Syrah

Varieties: 100% Syrah

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.7%

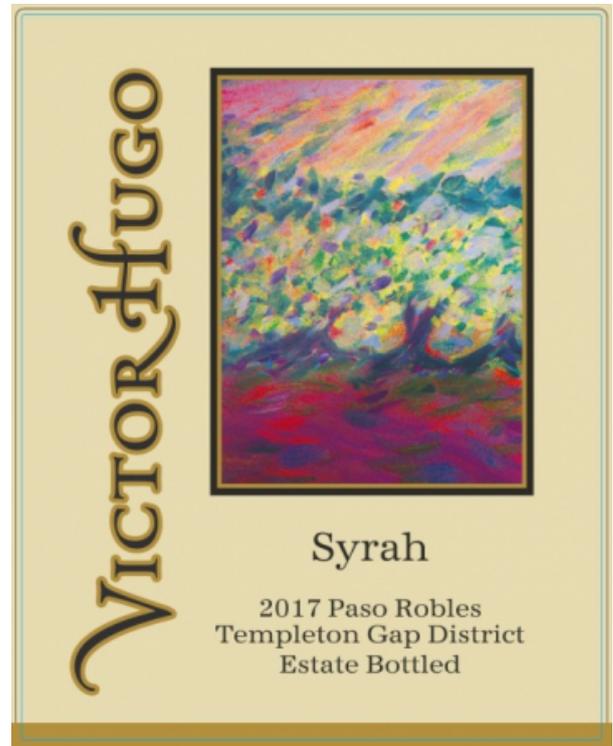
Acidity: 0.72g/100ml

PH: 3.7

Residual sugar: 0.03g/100ml

Date bottled: September 11, 2020

Cases produced: 97



**Growing conditions:** Late winter rainfall (all in March), light frost (whites) and cool spring/early summer produced great fruit set. Judicious thinning and warm days lasting into October led to an outstanding late harvest with excellent quality and yields.

**Winemaking:** We crushed into a SS fermentor, then added D254 yeast 48 hours later. The must was pumped twice daily for 14 days prior to pressing. After malolactic fermentation, this Syrah was aged in new and seasoned French and Hungarian oak barrels for 20 months 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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