

VICTOR HUGO

Wine Technical Notes

2017 Estate Hunchback

Varieties: 45% Malbec 25% Zinfandel 20% Petite
Sirah 10% Merlot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.5

Vineyard: Estate

Alcohol: 13.6%

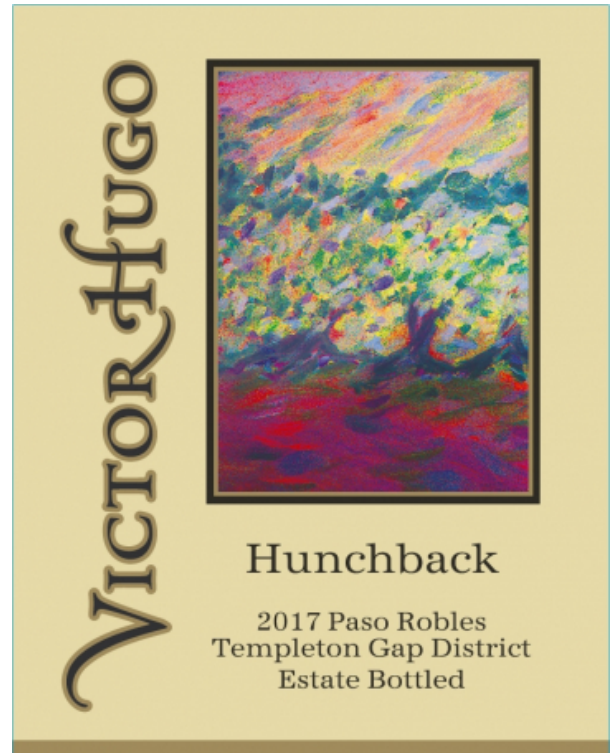
Acidity: 0.65 g/100 ml

PH: 3.62

Residual sugar: 0.04g/100ml

Date bottled: September 11, 2020

Cases produced: 441



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 then inoculated 24 hours later with FX-10 yeast and spent an average of 15 days on the skins prior pressing. Different varietal lots were barrel aged separately for 18 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 4 more months in 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.

Web Site: www.victorhugowinery.com Email: sales@victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465 Phone : (805) 434-1128 / FAX: (805) 434-1124