

VICTOR HUGO

Wine Technical Notes

2017 Estate "Opulence"

Varieties: 33% Merlot 27% Cab Franc 20% Petit Verdot 13% Malbec 7% Cab Sauvignon

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.8%

Acidity: 0.74 g/100ml

PH: 3.57

Residual sugar: 0.01g/100ml

Date bottled: March 29, 2019

Cases produced: 325



Growing conditions: Above average winter rainfall, no frost and a 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 D80 yeast and spent an average of 15 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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