

VICTOR HUGO

Wine Technical Notes

2019 Estate Chardonnay

Varieties: 100% Chardonnay

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.3

Vineyard: Estate

Alcohol: 13.5%

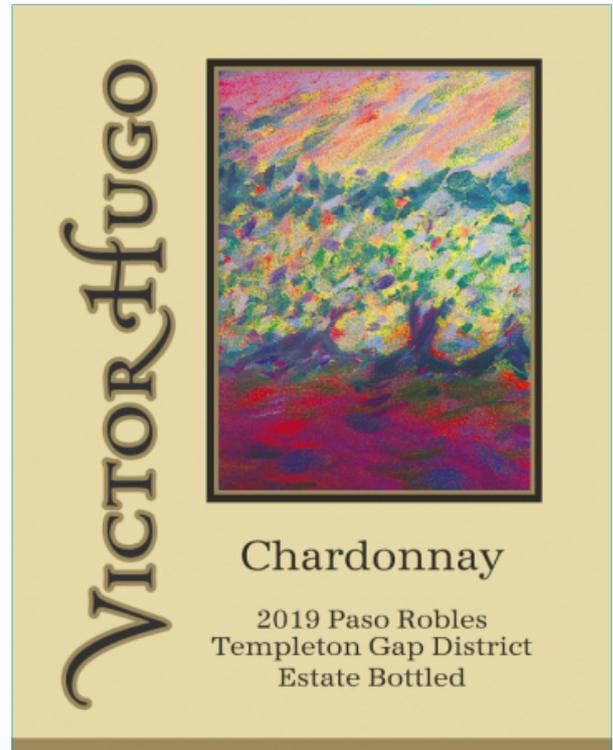
Acidity: 0.66 g/100ml

PH: 3.52

Residual sugar: 0.01 g/100ml

Date bottled: September 11, 2020

Cases produced: 97



Growing conditions: Abundant winter rainfall starting in December lasted until April. Multiple small rain events led to all of the moisture soaking into the vineyard soil profile. No frost and a mild spring produced great fruit set. Judicious thinning coupled with a long warm summer led to an outstanding late harvest with excellent quality and yields.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 100% new French oak barrels. The wine was aged on its lees passively for 8 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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
2850 El Pomar Drive, Templeton, CA, 93465

Email: sales@victorhugowinery.com
Phone : (805) 434-1128 / FAX : (805) 434-1124