

VICTOR HUGO

Wine Technical Notes

2018 Estate

Varieties: 33% Merlot 22% Cab Franc 20% Petit Verdot 15% Cab Sauvignon 10% Malbec

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.9

Vineyard: Estate

Alcohol: 13.8%

Acidity: 0.69 g/100ml

PH: 3.56

Residual sugar: 0.02g/100ml

Date bottled: April 09, 2021

Cases produced: 332



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