

VICTOR HUGO

Wine Technical Notes

2019 Estate Petit Verdot

Varieties: 100% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.5

Vineyard: Estate

Alcohol: 13.4%

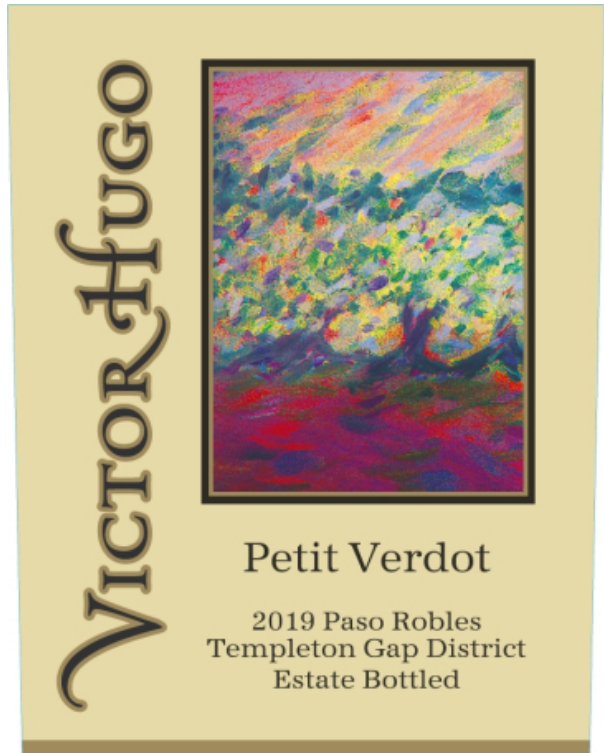
Acidity: 0.71g/100ml

PH: 3.64

Residual sugar: 0.02 g/100ml

Date bottled: September 27, 2019

Cases produced: 144



Growing conditions: Abundant winter rainfall starting in December lasted until April. Multiple small rain events led to all the moisture soaking into the vineyard soil profile. No frost and a mild spring produced a 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 crushed into a stainless fermentor. 24 hours later, the must was inoculated with D80 yeast then pumped over twice daily for 13 days then 7 days of maceration prior to pressing. After completion of malo-lactic fermentation, the Petit Verdot was aged in French and Hungarian oak for 24 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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