

VICTOR HUGO

Wine Technical Notes

2019 Estate Zinfandel

Varieties: 100% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.7

Vineyard: Estate

Alcohol: 14.9%

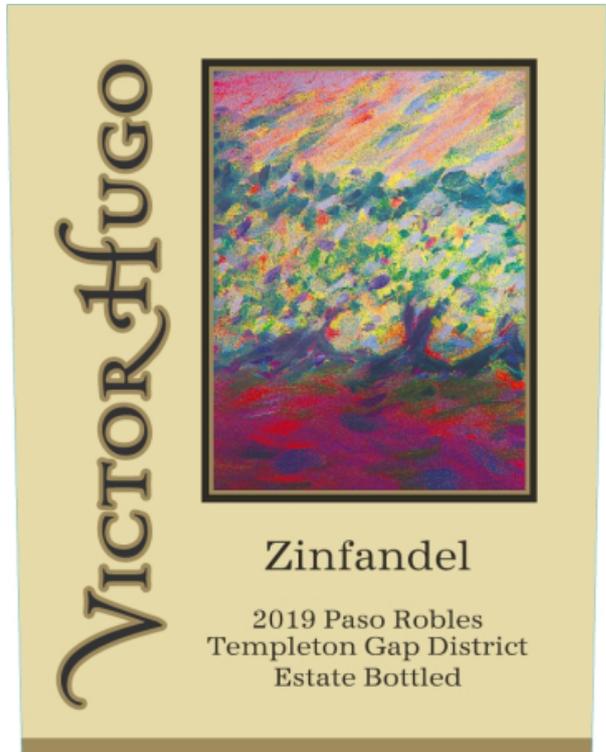
Acidity: 0.68g/100ml

PH: 3.68

Residual sugar: 0.04 g/100ml

Date bottled: January 07, 2022

Cases produced: 195



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 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 and crushed into a stainless fermentor, then inoculated 24 hours later with D80 yeast. The must was pumped over twice daily for 18 days prior to pressing. After completion of malolactic fermentation, this wine was aged in Hungarian & American oak barrels for 20 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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