Wine Technical Notes

2019 Modo (Late Harvest Malbec))



Varieties: 100% Malbec (plus brandy)

Appellation: Paso Robles

Average brix at harvest: 34.4

Vineyard: Estate

Alcohol: 20.2%

Acidity:

PH:

Residual sugar: 7.4 g/100 mls

Date bottled: July 22, 2022

Cases produced: 360

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 a great fruit set. Judicious thinning coupled with a long warm summer led to an outstanding lat harvest with excellent quality and yields.

Winemaking: Hand-harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d254 yeast. The must was pumped over twice daily for 7 days prior to the addition of brandy to halt fermentation. After pressing and settling, this wine was aged in French oak barrels for 28 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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