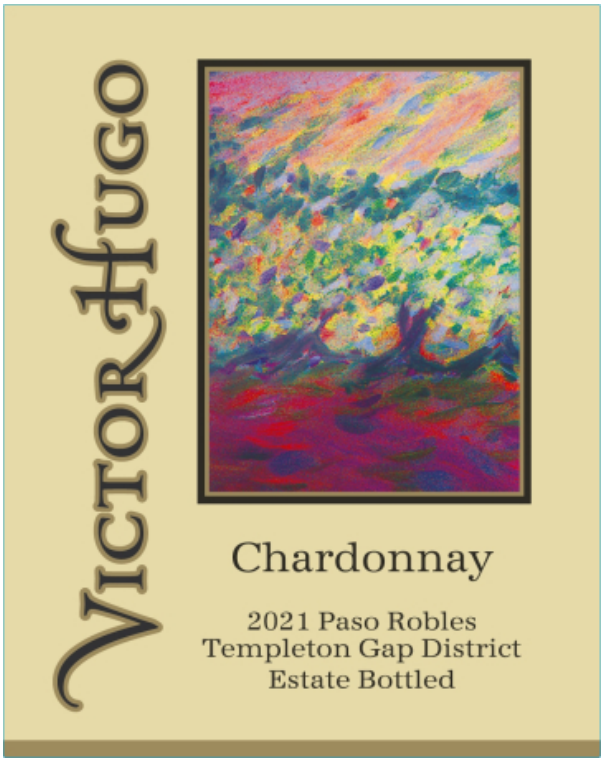
Wine Technical Notes

2021 Estate Chardonnay



Varieties: 100% Viognier

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 23.5

Vineyard: Estate

Alcohol: 13.5%

Acidity: 0.58 g/100ml

PH: 3.41

Residual sugar: 0.01 g/100ml

Date bottled: September 02, 2022

Cases produced: 97

Growing conditions: GROWING CONDITIONS: ANOTHER DROUGHT YEAR WITH 90% OF OUR TOTAL RAINFALL OCCURRING DURING THE LAST WEEK OF JANUARY. AN UNUSUAL FROST IN LATE MAY RESULTED IN A SMALLER FRUIT SET. THE LIGHTER CROP COUPLED WITH A LONG WARM SUMMER LED TO EARLIEST FINISH TO HARVEST AT VICTOR HUGO EVER, WITH A SMALLER HARVEST WITH EXCELLENT QUALITY.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 25% new and 75% seasoned 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.

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