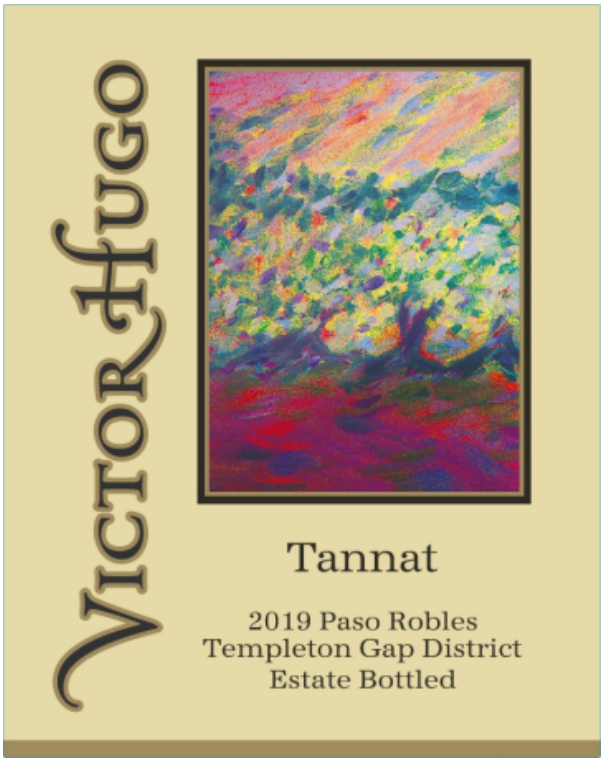
Wine Technical Notes

2019 Estate Tannat



Varieties: 100% Tannat

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 25.4

Vineyard: Estate

Alcohol: 14.5%

Acidity: 0.70g/100ml

PH: 3.52

Residual sugar: 0.01 g/100ml

Date bottled: December 18, 2020

Cases produced: 194

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 late harvest with excellent quality and yields.

Winemaking: The grapes were hand harvested, then crushed into a stainless steel fermentor. 48 hours later, the must was inoculated with D-80 yeast then pumped over twice daily for 13 days prior to pressing. After completion of malo-lactic fermentation, this tannat was aged for 20 months in French and Hungarian oak barrels 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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