

VICTOR HUGO

Wine Technical Notes

2020 Estate Merlot

Varieties: 100% Merlot

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 24.9

Vineyard: Estate

Alcohol: 13.9%

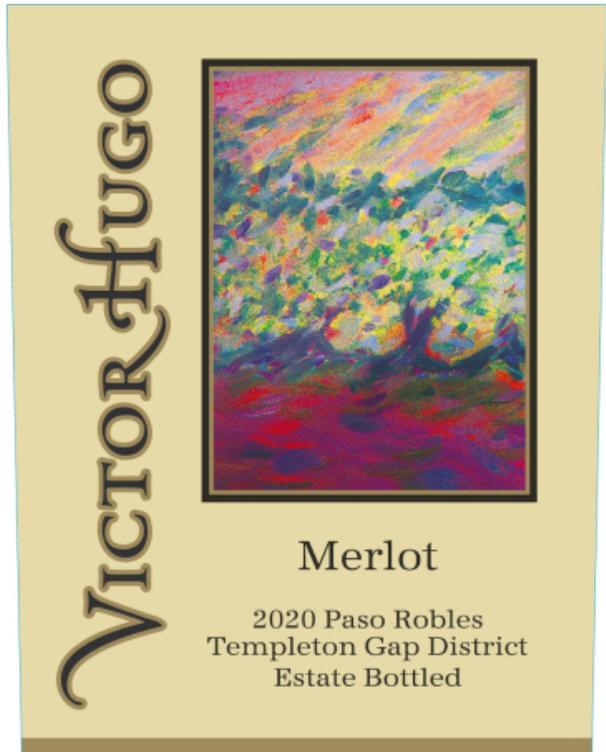
Acidity: 0.69g/100ml

PH: 3.48

Residual sugar: 0.02 g/100ml

Date bottled: September 02, 2022

Cases produced: 98



Growing conditions: Minimal winter rainfall until a wet March averted an extreme drought. No frost events but windy conditions during bloom led to a smaller fruit set. The lighter crop coupled with a long warm summer led to an outstanding earlier, small harvest with excellent quality.

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 14 days prior to pressing. After completion of malo-lactic fermentation, this merlot was aged for 20 months in French and Hungarian oak 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.

Web Site: www.victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465

Email: sales@victorhugowinery.com
Phone : (805) 434-1128 / FAX : (805) 434-1124