Wine Technical Notes

2019 Estate Opulence

Varieties: 30% Merlot 22% Cab Franc 20% Malbec 18% Cab Sauvignon 10% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.2

Vineyard: Estate

Alcohol: 14.5%

Acidity: 0.69 g/100ml

PH: 3.42

Residual sugar: 0.01g/100ml

Date bottled: April 09, 2021

Cases produced: 332

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 excellent quality and yields.

Winemaking: After hand harvesting, the grapes were crushed then innoculated 24 hours later with D80 yeast and spent an average of 15 days on the skins prior to pressing, Different varietal lots were barrel aged separately for 20 months prior to selecting the final blend. Total barrel aging was 27 months in French and Hungarian oak barrels.

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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