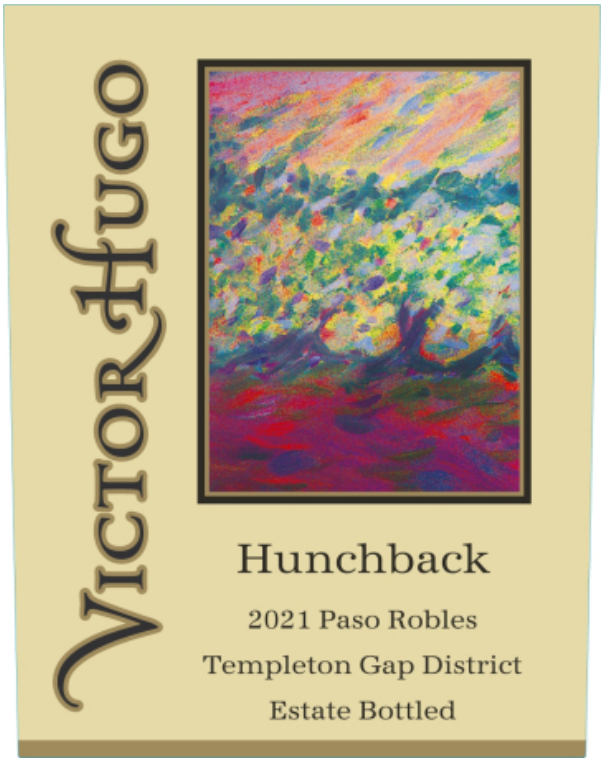
Wine Technical Notes

2021 Estate Hunchback



Varieties: 41% Merlot 24%% Tannat 20% Cab Franc 15% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.6

Vineyard: Estate

Alcohol: 13.9%

Acidity: 0.65 g/100 ml

PH: 3.40

Residual sugar: 0.02g/100ml

Date bottled: July 28, 2023

Cases produced: 391

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 the earliest finish to harvest at Victor Hugo, with a smaller harvest with excellent quality.

Winemaking: After hand harvesting, the grapes were crushed then inoculated 24 hours later with FX-10 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 4 more months in 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.

Web Site: www.victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465
Email: sales@victorhugowinery.com
Phone：(805) 434-1128 / FAX：(805) 434-1124