Wine Technical Notes

2020 Estate Opulence



Varieties: 30% Merlot 23% Cab Franc 17% Malbec 20% Cab Sauvignon 10% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.4

Vineyard: Estate

Alcohol: 14.5%

Acidity: 0.66 g/100ml

PH: 3.52

Residual sugar: 0.02g/100ml

Date bottled: July 28, 2023

Cases produced: 224

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: After hand harvesting, the grapes were crushed then innoculated 24 hours later with D80 yeast and spent an average of 14 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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