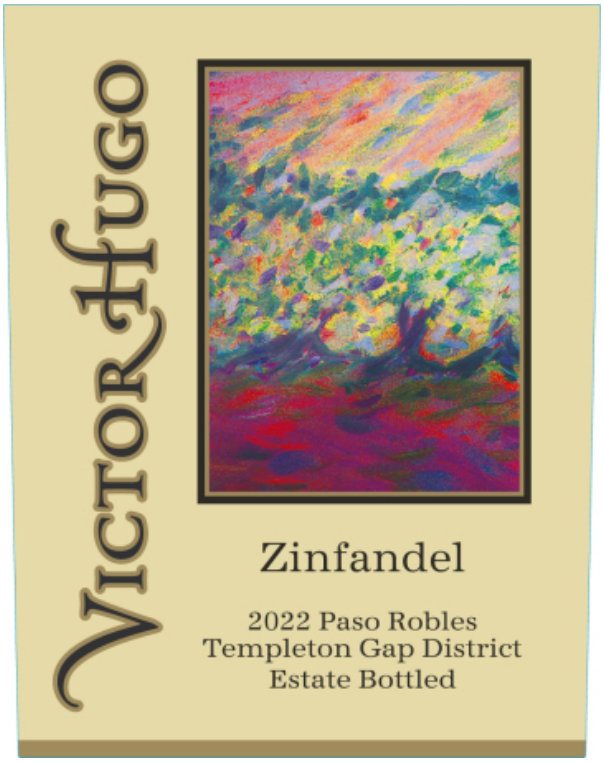
Wine Technical Notes

2022 Estate Zinfandel



Varieties: 100% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.2

Vineyard: Estate

Alcohol: 14.6%

Acidity: 0.71g/100ml

PH: 3.56

Residual sugar: 0.04 g/100ml

Date bottled: April 24, 2024

Cases produced: 314

Growing conditions: Another drought year with our total rainfall reaching only 50% of normal. The moderate crop coupled with an extreme warm spell in the last half of August led to a divided harvest, some in early September with balance in late October & early November yielding a moderate harvest with excellent quality.

Winemaking: The grapes were hand harvested and crushed into a stainless fermentor, then inoculated 24 hours later with D254 yeast. The must was pumped over twice daily for 11 days prior to pressing. After completion of malolactic fermentation, this wine was aged in Hungarian & American oak barrels for 24 months 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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