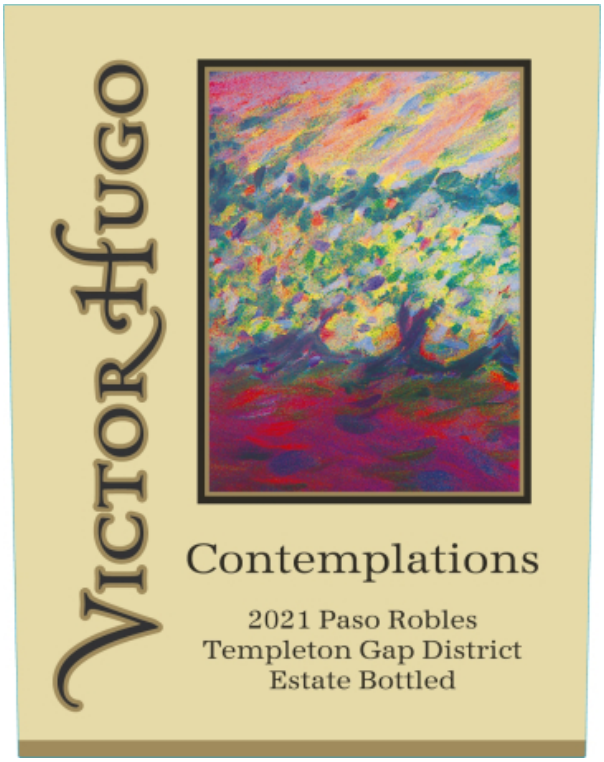
Wine Technical Notes

2021 Estate Contemplations



Varieties: 48% Tannat 30% Merlot 22% Syrah

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.7%

Acidity: 0.71 g/100 ml

PH: 3.38

Residual sugar: 0.02g/100ml

Date bottled: April 24, 2024

Cases produced: 112

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 ever, with a smaller harvest with excellent quality.

Winemaking: The grapes were hand harvested, then crushed into stainless fermentors. 24 hours later the must was inoculated with D80 yeast then pumped over daily for an average of 15 days prior to pressing. After completion of malolactic fermentaion, this proprietary blend was aged for 24 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.

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