Wine Technical Notes

2021 Malbec Reserve

Varieties: 100% Malbec

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 24.2

Vineyard:

Alcohol: 13.6%

Acidity: 0.67 g/100 ml

PH: 3.45

Residual sugar: 0.01 g/100 ml

Date bottled: April 24, 2024

Cases produced: 48

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

Winemaking: The grapes were hand harvested, then crushed into the rotary fermentor. 24 hours later, the must was inoculated with d80 yeast then rotated hourly for 12 days prior to pressing. After completion of malo-lactic fermentation, this reserve Malbec was aged for 30 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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