Wine Technical Notes

2021 Syrah Reserve

Varieties: 100% Syrah

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 24.4

Vineyard:

Alcohol: 13.8%

Acidity: 0.72 g/100 ml

PH: 3.68

Residual sugar: 0.01 g/100 ml

Date bottled: April 24, 2024

Cases produced: 74

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: We crushed into a ss fermentor, then added d80 yeast 72 hours later. The must was pumped twice daily for 14 days prior to pressing. After malolactic fermentation, this reserve Syrah was aged in new and seasoned french and Hungarian oak barrels for 30 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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