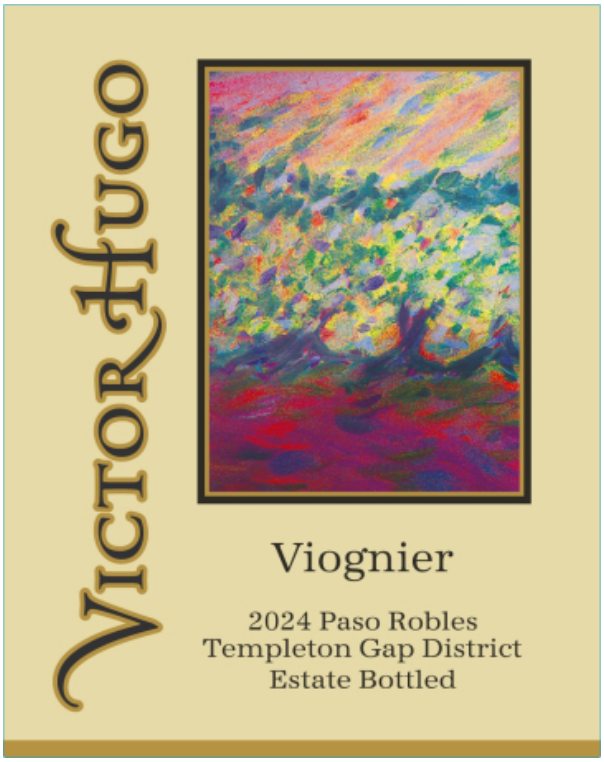
Wine Technical Notes

2024 Estate Viognier



Varieties: 100% Viognier

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.3

Vineyard: Estate

Alcohol: 13.1%

Acidity: 0.72 g/100ml

PH: 3.27

Residual sugar: 0.02 g/100ml

Date bottled: February 18, 2025

Cases produced: 146

Growing conditions: Not for the faint of heart! Vicious frost on April 5th and 6th recorded 25 degree mornings. No need for thinning as crops averaged about 50% of normal after a rather warm summer, harvest was earlier than average at Victor Hugo. The light crop allowed grapes to be harvested at optimum maturity producing beautiful wines.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 20% new and 80% seasoned French oak barrels. The wine was aged on its lees passively for 3 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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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