

VICTOR HUGO

Wine Technical Notes

2024 Lès Mis Estate Rosè

Varieties: 55% Malbec 25% Syrah 20% Zinfandel

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 20.2

Vineyard: Estate

Alcohol: 12.0%

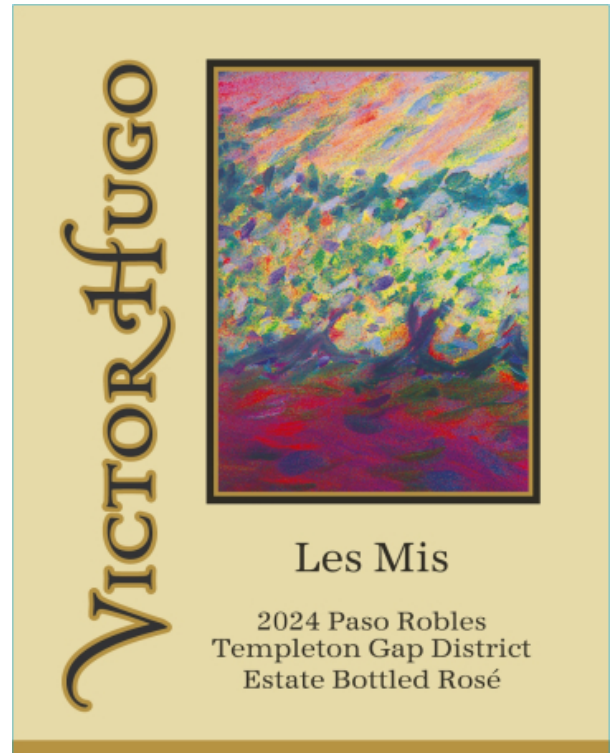
Acidity: 0.63 g/100ml

PH: 3.26

Residual sugar: 0.02g/100ml

Date bottled: February 18, 2025

Cases produced: 141



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: All of the grapes were hand harvested and then whole cluster pressed while still cool. The juice was chilled overnight prior to barreling to ferment in seasoned French oak barrels, this rose was aged on its lees passively prior to blending allowing bottling 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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