

VICTOR HUGO

Wine Technical Notes

2022 Estate Hunchback

Varieties: 45% Merlot 35% Petit Verdot 20%% Tannat

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.1

Vineyard: Estate

Alcohol: 13.5%

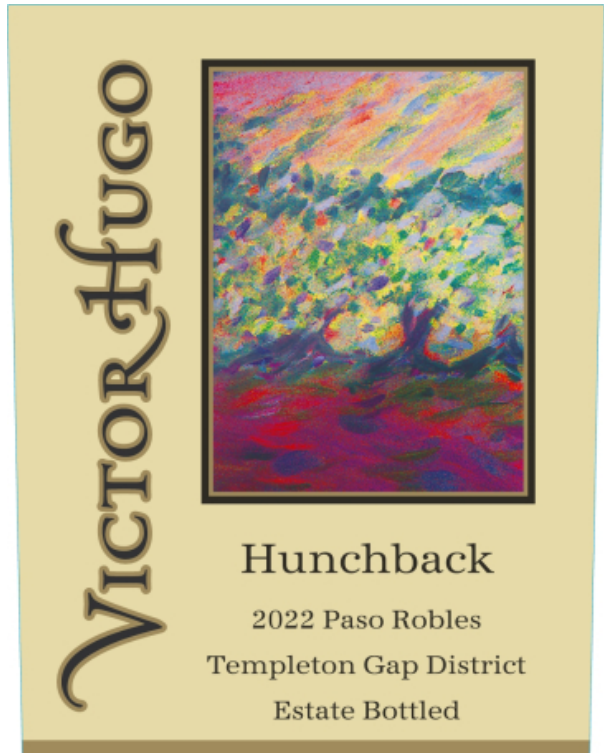
Acidity: 0.64 g/100 ml

PH: 3.40

Residual sugar: 0.02g/100ml

Date bottled: February 18, 2025

Cases produced: 391



Growing conditions: Another drought year with our total rainfall reaching only 50% of normal. the moderate crop coupled with an extreme warm spell in the last half of August led to a divided harvest, some in early September with the balance in late October & early November yielding a moderate harvest with excellent quality.

Winemaking: After hand harvesting, the grapes were crushed then inoculated 24 hours later with FX-10 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 15 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 4 more months in barrels.

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.

Web Site: www.victorhugowinery.com Email: sales@victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465 Phone : (805) 434-1128 / FAX: (805) 434-1124