Wine Technical Notes

2021 Estate Opulence



Varieties: 40% Cab Franc 22% Petit Verdot 18% Merlot 11% Malbec 9% Cab Sauvignon

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 254.6

Vineyard: Estate

Alcohol: 13.5%

Acidity: 0.73 g/100ml

PH: 3.32

Residual sugar: 0.02g/100ml

Date bottled: April 24, 2024

Cases produced: 243

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

Winemaking: After hand harvesting, the grapes were crushed then innoculated 24 hours later with D80 yeast and spent an average of 14 days on the skins prior to pressing, Different varietal lots were barrel aged separately for 22 months prior to selecting the final blend. Total barrel aging was 27 months in French and Hungarian oak 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
2850 El Pomar Drive, Templeton, CA, 93465
Email: sales@victorhugowinery.com
Phone：(805) 434-1128 / FAX：(805) 434-1124