

VICTOR HUGO

Wine Technical Notes

2023 Estate Malbec

Varieties: 100% Malbec

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 25.2

Vineyard: Estate

Alcohol: 13.8%

Acidity: 0.67g/100ml

PH: 3.45

Residual sugar: 0.01g/100ml

Date bottled: April 29, 2025

Cases produced: 238



Growing conditions: FINALLY! MOTHER NATURE ENDED THE DROUGHT WITH 200% OF NORMAL RAINFALL. COMBINED WITH A COOL SPRING AND WARM (NOT HOT) SUMMER LED TO THE LATEST HARVEST EVER AT VICTOR HUGO! JUDICIOUS THINNING ALLOWED GRAPES TO HARVESTED AT OPTIMUM MATURITY PRODUCING BEAUTIFUL WINES.

Winemaking: The grapes were hand harvested, then crushed into a stainless steel fermentor. 24 hours later, the must was inoculated with D-80 yeast then pumped over twice daily for 12 days prior to pressing. After completion of malo-lactic fermentation, this Malbec was aged for 18 months in French and Hungarian oak 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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