Wine Technical Notes

2023 Estate Merlot



Varieties: 100% Merlot

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.8%

Acidity: 0.69g/100ml

PH: 3.48

Residual sugar: 0.02 g/100ml

Date bottled: April 29, 2025

Cases produced: 96

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 fermentor. 24 hours later, the must was inoculated with D80 yeast then pumped over twice daily for 14 days prior to pressing. After completion of malo-lactic fermentation, this merlot was aged for 20 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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