

VICTOR HUGO

Wine Technical Notes

2025 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.6

Vineyard: Estate

Alcohol: 13.6%

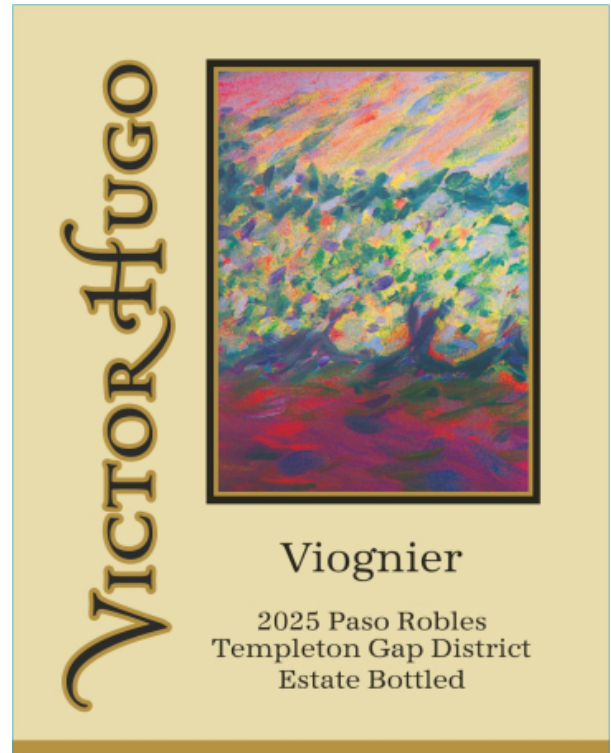
Acidity: 0.67 g/100ml

PH: 3.24

Residual sugar: 0.01 g/100ml

Date bottled: February 04, 2026

Cases produced: 221



Growing conditions: Below average winter rainfall arrived primarily in March. A challenging year, with a warm (not hot) summer was followed by some rain in October and November. Our last grapes (Cab) were harvested in December.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 20% new and 80% seasoned French oak barrels. The wine was aged on its lees passively for 3 months. This process produced a richer mouthfeel and allowed the wine to be bottled 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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