

# VICTOR HUGO

## Wine Technical Notes

### 2023 Estate Syrah

Varieties: 100% Syrah

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 25.0

Vineyard: Estate

Alcohol: 13.9%

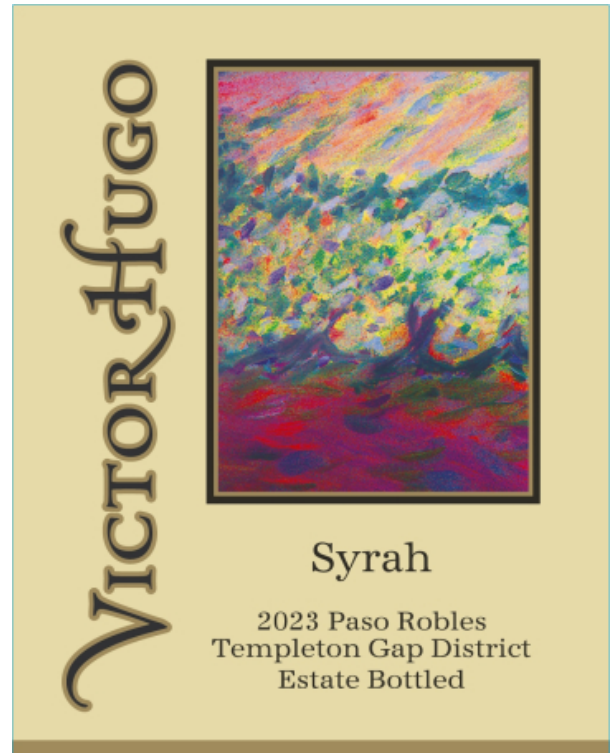
Acidity: 0.68g/100ml

PH: 3.69

Residual sugar: 0.02g/100ml

Date bottled: June 27, 2025

Cases produced: 95



**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 the grapes to be harvested at optimum maturity producing beautiful wines.

**Winemaking:** We crushed into a SS fermentor, then added D254 yeast 48 hours later. the must was pumped twice daily for 14 days prior to pressing. After malolactic fermentation, this Syrah was aged in new and seasoned French and Hungarian oak barrels for 20 months 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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