Wine Technical Notes

2023 Estate Opulence



Varieties: 33% Cab Franc 22% Merlot 18% Malbec 15% Cab Sauvignon 12% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 24.8

Vineyard: Estate

Alcohol: 13.6%

Acidity: 0.766 g/100ml

PH: 3.32

Residual sugar: 0.02g/100ml

Date bottled: September 23, 2025

Cases produced: 250

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: After hand harvesting, the grapes were crushed then innoculated 24 hours later with D254 yeast and spent an average of 14 days on the skins prior to pressing, Different varietal lots were barrel aged separately for 16 months prior to selecting the final blend. Total barrel aging was 22 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.

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