

# VICTOR HUGO

## Wine Technical Notes

### 2023 Estate Petit Verdot

Varieties: 100% Petit Verdot

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.5

Vineyard: Estate

Alcohol: 14.7%

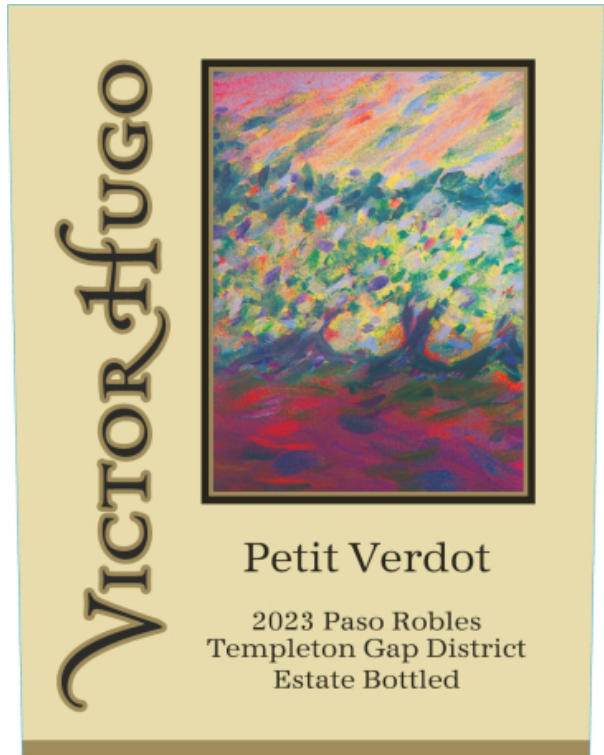
Acidity: 0.69g/100ml

PH: 3.64

Residual sugar: 0.01 g/100ml

Date bottled: February 04, 2026

Cases produced: 126



**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:** The grapes were hand harvested, then crushed into a stainless steel fermentor. 48 hours later, the must was inoculated with D254 yeast then pumped over twice daily for 15 days prior to pressing. After completion of malo-lactic fermentation, the Petit Verdot was aged in French and Hungarian oak 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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