

VICTOR HUGO

Wine Technical Notes

2014 Lès Mis Estate Rosè

Varieties: 42% Malbec 24% Cabernet Sauv. 20%
Zinfandel 14% Syrah

Appellation: Paso Robles

Average brix at harvest: 22.9

Vineyard: Estate

Alcohol: 12.9%

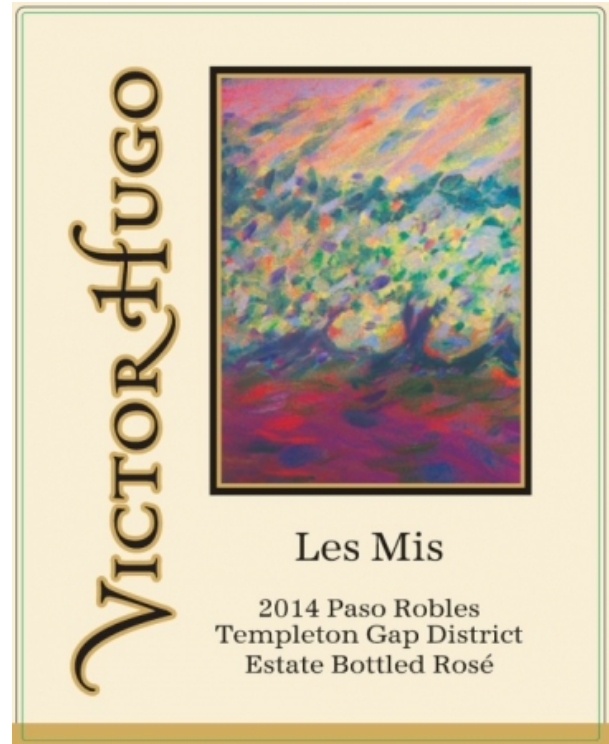
Acidity: 0.71 g/100ml

PH: 3.30

Residual sugar: 0.05 g/100ml

Date bottled: December 05, 2014

Cases produced: 693



Growing conditions: Early! Budbreak in 2014 was nearly 3 weeks early with great growing conditions: no frost, warm days/cool nights during the growing season with harvest finishing 10 days early. While quality is excellent due to tiny berry size, yields were small due to our 3 year drought.

Winemaking: The grapes were hand harvested, crushed, then cold soaked for 42 hours prior to barreling free run juice for fermentation in seasoned French oak barrels. The wine was aged on its lees passively for averaging 5 weeks prior to bottling. 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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