

# VICTOR HUGO

## Wine Technical Notes

### 2012 Estate Hunchback

Varieties: 42% Malbec 25% Syrah 18% Petite Sirah  
15% Zinfandel

Appellation: Paso Robles

Average brix at harvest: 24.2

Vineyard: Estate

Alcohol: 13.4%

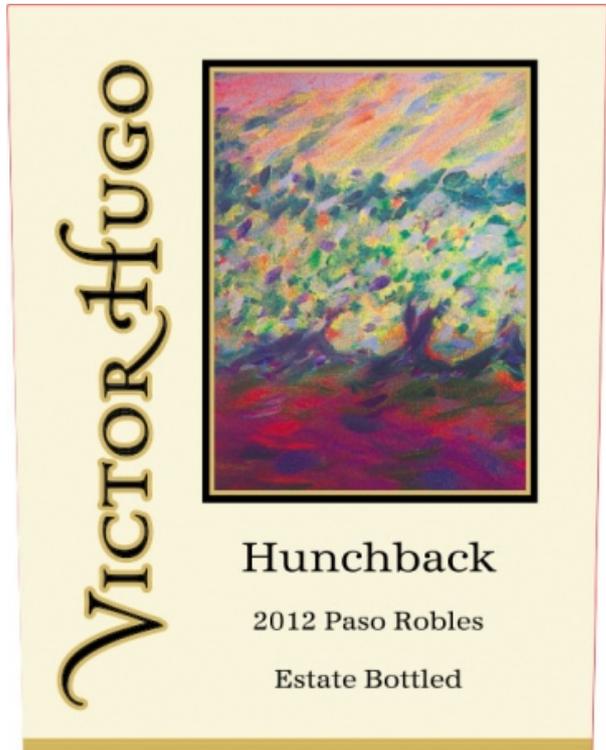
Acidity: 0.72 g/100 ml

PH: 3.59

Residual sugar: 0.04 g/100 ml

Date bottled: December 05, 2014

Cases produced: 510



**Growing conditions:** FINALLY! 2012 HAD RELATIVELY NORMAL CONDITIONS, MINIMAL APRIL FROST, WARM TO HOT DAYS/COOL NIGHTS IN JULY AND AUGUST THEN A MILD INDIAN SUMMER IN LATE SEPT/EARLY OCT. EARLY INDICATIONS ARE THAT 2012 IS THE BEST VINTAGE SINCE 2007 AND POSSIBLY SINCE THE FAMOUS 1997 VINTAGE.

**Winemaking:** After hand harvesting, the grapes were crushed then inoculated 24 hours later with D80 yeast and spent an average of 13 days on the skins prior pressing. Different varietal lots were barrel aged separately for 22 months in seasoned French, American, and Hungarian oak barrels then blended and bottled after 7 more months in 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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