

VICTOR HUGO

Wine Technical Notes

2012 Estate Merlot

Varieties: 100% Merlot

Appellation: Paso Robles

Average brix at harvest: 24.0

Vineyard: Estate

Alcohol: 13.7%

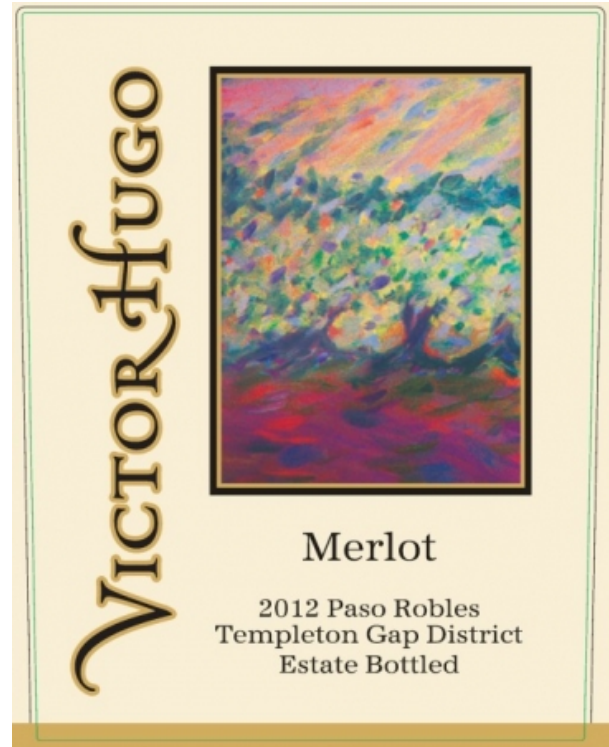
Acidity: 0.71g/100ml

PH: 3.46

Residual sugar: 0.02 g/100ml

Date bottled: December 05, 2014

Cases produced: 249



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: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with FX-15 yeast then pumped over twice daily for 17 days prior to pressing. After completion of malo-lactic fermentation, this merlot was aged for 22 months in French and Hungarian oak 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.

Web Site: www.victorhugowinery.com Email: sales@victorhugowinery.com
2850 El Pomar Drive, Templeton, CA, 93465 Phone: (805) 434-1128 / FAX: (805) 434-1124