

VICTOR HUGO

Wine Technical Notes

2013 Estate Syrah

Varieties: 100% Syrah

Appellation: Paso Robles

Average brix at harvest: 25.4

Vineyard: Estate

Alcohol: 13.9%

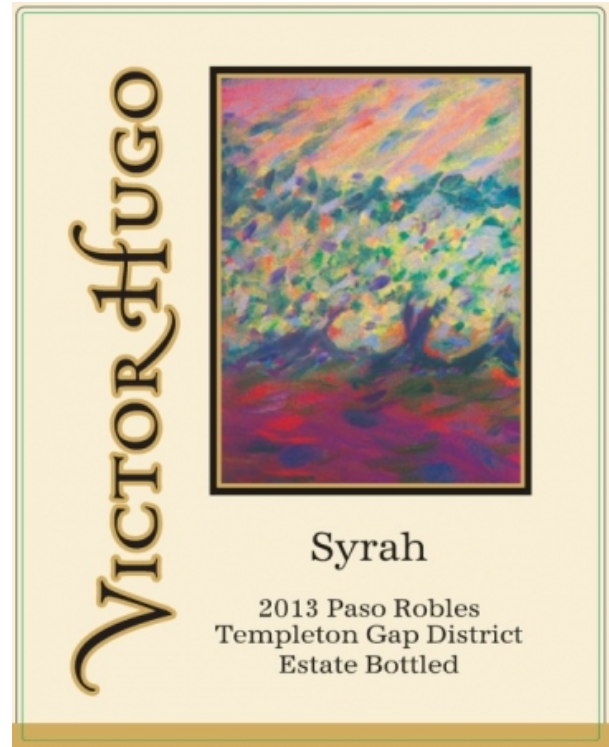
Acidity: 0.71g/100ml

PH: 3.58

Residual sugar: 0.03g/100ml

Date bottled: February 24, 2015

Cases produced: 98



Growing conditions: PERFECT! 2013 HAD GREAT GROWING CONDITIONS, WITH MINIMAL APRIL FROST, WARM DAYS/COOL NIGHTS IN JULY AND AUGUST THEN A FULL INDIAN SUMMER IN MID-SEPTEMBER. VINEYARD YIELDS WERE NORMAL DESPITE LOW WINTER RAINFALL WHILE QUALITY APPEARS EXCELLENT DUE TO SMALL BERRY SIZE.

Winemaking: After hand harvesting, the grapes were crushed into a stainless steel fermentor then 24 hours later inoculated with D80 yeast. The must was pumped over 2 times daily for 12 days. After pressing and settling and completion of malo-lactic fermentation, the wines were aged for 17 months in French and Hungarian barrels 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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