

VICTOR HUGO

Wine Technical Notes

2013 Moto (Late Harvest Syrah)

Varieties: 100% Syrah (plus brandy)

Appellation: Paso Robles

Average brix at harvest: 33.3

Vineyard: Estate

Alcohol: 20.7%

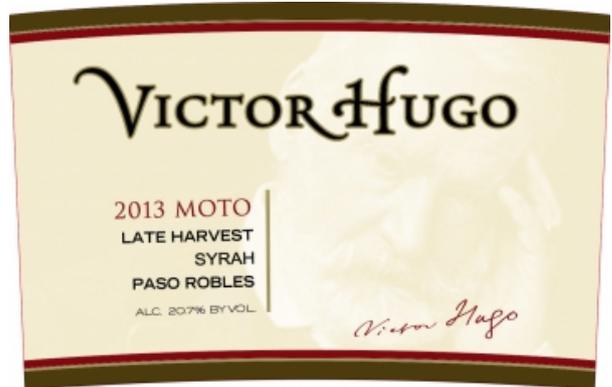
Acidity:

PH:

Residual sugar: 6.8 g/100 mls

Date bottled: May 08, 2015

Cases produced: 161



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: Hand-harvested, destemmed and crushed into a stainless fermentor, then inoculated 24 hours later with d254 yeast. The must was pumped over twice daily for 7 days prior to the addition of brandy to halt fermentation. After pressing and settling, this wine was aged in French oak barrels for 17 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.

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