

VICTOR HUGO

Wine Technical Notes

2018 Estate "Contemplations"

Varieties: 40% Tannat 25% Merlot 20% Malbec 15%
Syrah

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 25.1

Vineyard: Estate

Alcohol: 13.8%

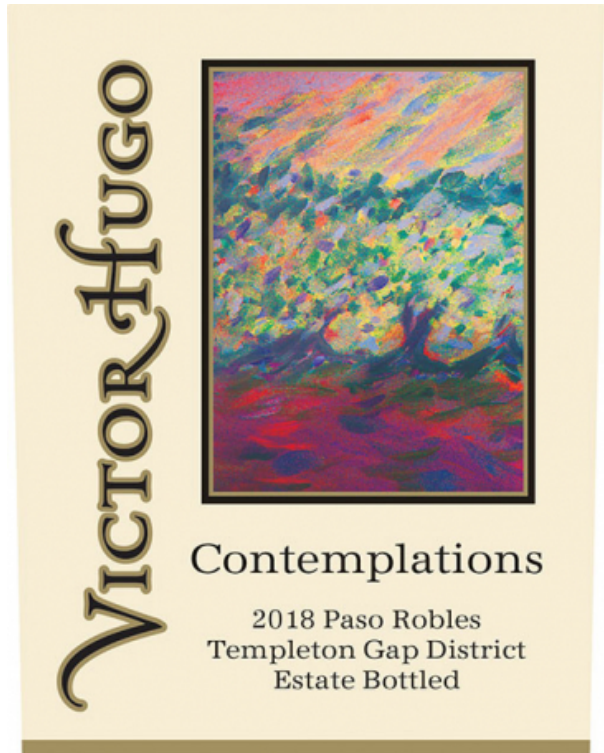
Acidity: 0.66 g/100 ml

PH: 3.52

Residual sugar: 0.02g/100ml

Date bottled: September 11, 2020

Cases produced: 97



Growing conditions: Late winter rainfall (all in March), light frost (whites) and cool spring/early summer produced great fruit set. Judicious thinning and warm days lasting into October led to an outstanding late harvest with excellent quality and yields.

Winemaking: The grapes were hand harvested, then crushed into stainless fermentors. 24 hours later the must was inoculated with D254 yeast then pumped over daily for an average of 15 days prior to pressing. After completion of malolactic fermentation, this proprietary blend was aged for 20 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.

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