

VICTOR HUGO

Wine Technical Notes

2018 Estate Tannat

Varieties: 100% Tannat

Appellation: Paso Robles -Templeton Gap

Average brix at harvest: 25.8

Vineyard: Estate

Alcohol: 14.4%

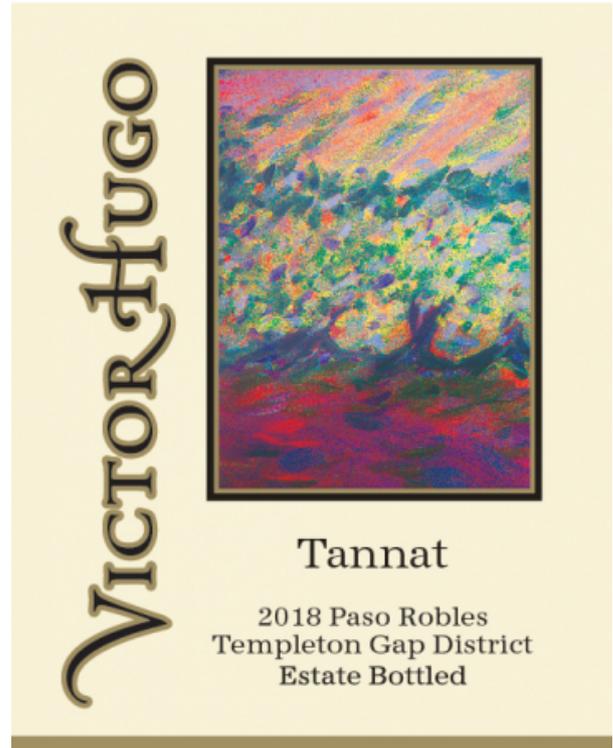
Acidity: 0.69g/100ml

PH: 3.47

Residual sugar: 0.02 g/100ml

Date bottled: December 18, 2020

Cases produced: 193



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 a stainless steel fermentor. 48 hours later, the must was inoculated with D-80 yeast then pumped over twice daily for 13 days prior to pressing. After completion of malo-lactic fermentation, this tannat was aged for 20 months in French and Hungarian oak 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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