

VICTOR HUGO

Wine Technical Notes

2018 Quasi (Late Harvest Zinfandel)

Varieties: 100% Zinfandel (plus brandy)

Appellation: Paso Robles

Average brix at harvest: 32.5

Vineyard: Estate

Alcohol: 20.5%

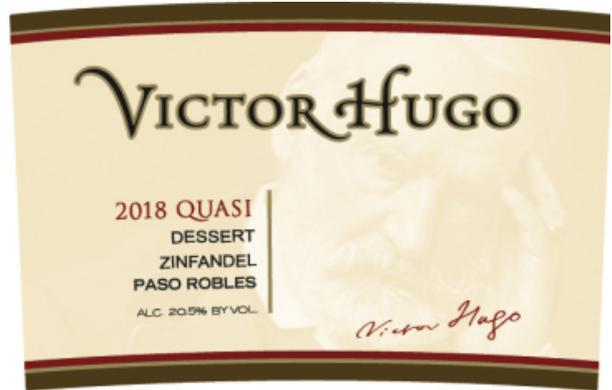
Acidity:

PH:

Residual sugar: 7.3 g/100 mls

Date bottled: October 23, 2020

Cases produced: 375



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

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 8 days prior to the addition of brandy to halt fermentation. After pressing and settling, this wine was aged in French oak barrels for 18 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.

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