

VICTOR HUGO

Wine Technical Notes

2019 Estate Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 25.5

Vineyard: Estate

Alcohol: 14.3%

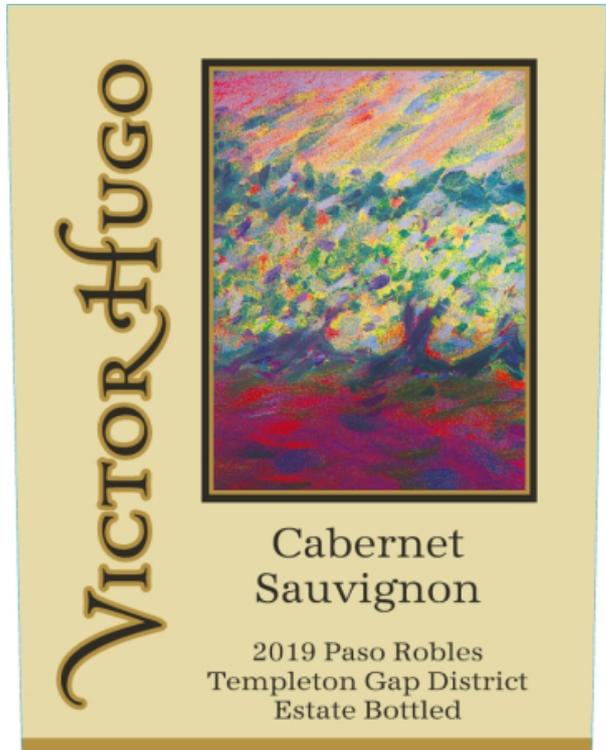
Acidity: 0.68 g/100ml

PH: 3.68

Residual sugar: 0.02g/100ml

Date bottled: July 22, 2022

Cases produced: 357



Growing conditions: Abundant winter rainfall starting in December lasted until April. Multiple small rain events led to all of the moisture soaking into the vineyard soil profile. No frost and a mild spring produced great fruit set. Judicious thinning coupled with a long warm summer led to an outstanding late harvest with excellent quality and yields.

Winemaking: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with D-80 yeast then pumped over daily for 17 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 24 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.

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