

VICTOR HUGO

Wine Technical Notes

2022 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.2

Vineyard: Estate

Alcohol: 13.5%

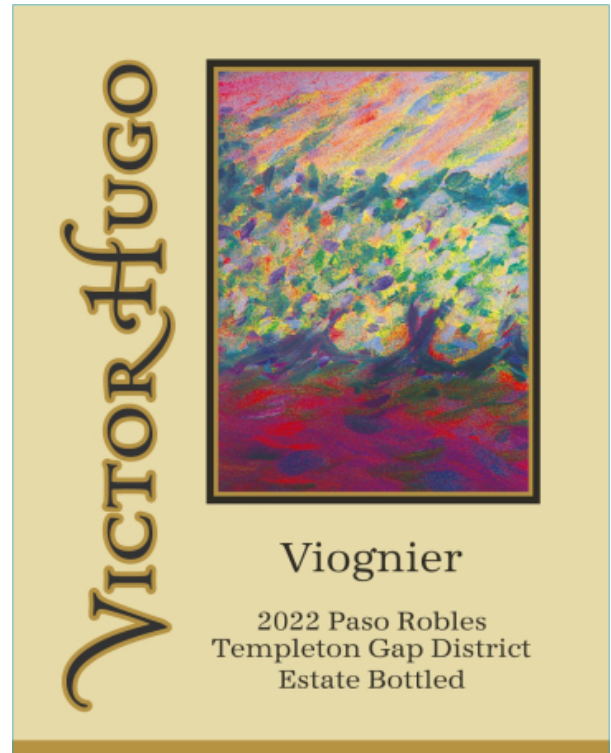
Acidity: 0.68 g/100ml

PH: 3.41

Residual sugar: 0.01 g/100ml

Date bottled: January 26, 2023

Cases produced: 253



Growing conditions: Another drought year with our total rainfall reaching only 50% of normal. The moderate crop coupled with an extreme warm spell in the last half of August led to a divided harvest, some in early September with the balance in late October & early November yielding an average harvest with excellent quality.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 25% new and 75% seasoned French oak barrels. The wine was aged on its lees passively for 3 months. This process produced a richer mouthfeel and allowed the wine to be bottled with minimal filtration.

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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