

VICTOR HUGO

Wine Technical Notes

2023 Estate Viognier

Varieties: 100% Viognier

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 23.3

Vineyard: Estate

Alcohol: 13.6%

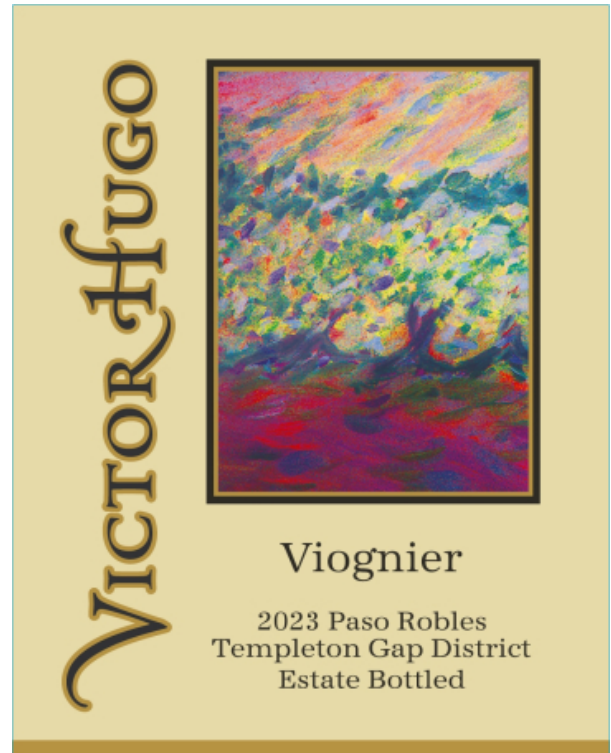
Acidity: 0.69 g/100ml

PH: 3.24

Residual sugar: 0.01 g/100ml

Date bottled: February 27, 2024

Cases produced: 102



Growing conditions: Finally! Mother nature ended the drought with 200% of normal rainfall. Combined with a cool spring and warm(not hot) summer led to the latest harvest ever at Victor Hugo! Judicious thinning allowed grapes to be harvested at optimum maturity producing beautiful wines.

Winemaking: The grapes were hand harvested, then whole cluster pressed while still cool. Barrel fermented in 20% new and 80% 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.

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