

VICTOR HUGO

Wine Technical Notes

2020 Estate Tannat

Varieties: 100% Tannat

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 25.1

Vineyard: Estate

Alcohol: 14.5%

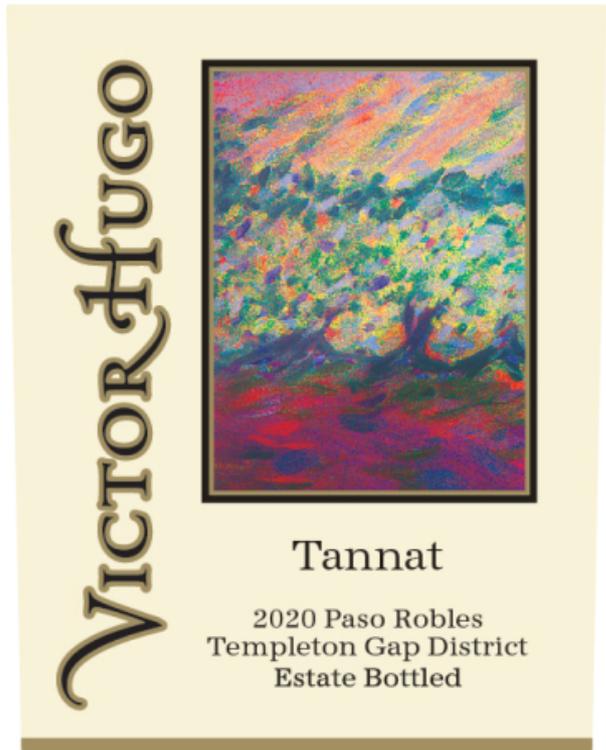
Acidity: 0.71g/100ml

PH: 3.53

Residual sugar: 0.02 g/100ml

Date bottled: December 18, 2020

Cases produced: 98



Growing conditions: Minimal winter rainfall until a wet March averted an extreme drought. No frost events but windy conditions during bloom led to a smaller fruit set. The lighter crop coupled with a long warm summer led to an outstanding earlier, small harvest with excellent quality.

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 14 days prior to pressing. After completion of malo-lactic fermentation, this tannat was aged for 24 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.

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