



Wine Technical Notes

2021 Legend of the Ages Reserve

Varieties: 38% Cabernet Franc 30% Syrah 22%
Malbec 10% Tannat

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 24.6

Vineyard: Estate

Alcohol: 13.7%

Acidity: 0.68 g/100 ml

PH: 3.39

Residual sugar: 0.01 g/100 ml

Date bottled: April 24, 2024

Cases produced: 98

Growing conditions: Another drought year with 90% of our total rainfall occurring during the last week of January. An unusual frost in late may resulted in a smaller fruit set. The lighter crop coupled with a long warm summer led to earliest finish to harvest at Victor Hugo ever, with a smaller harvest with excellent quality.

Winemaking: After hand harvesting, the grapes were crushed then inoculated 24-72 hours later with d80 yeast and spent an average of 14 days on the skins prior pressing. Different varietal lots were barrel aged separately for 22 months prior to selecting the final blend. Total barrel aging was 30 months in french and Hungarian oak barrels.

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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