

VICTOR HUGO

Wine Technical Notes

2021 Estate Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Appellation: Templeton Gap District - Paso Robles

Average brix at harvest: 24.6

Vineyard: Estate

Alcohol: 13.8%

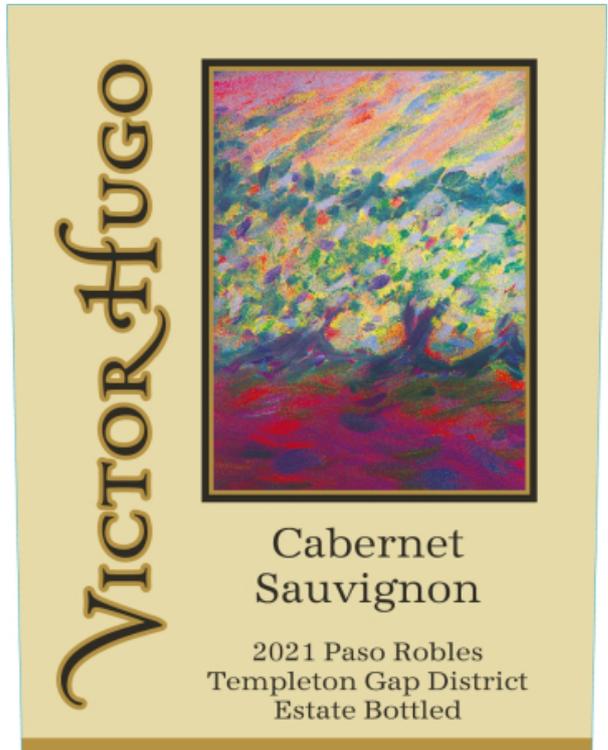
Acidity: 0.70 g/100ml

PH: 3.43

Residual sugar: 0.01g/100ml

Date bottled: July 11, 2024

Cases produced: 295



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, with a smaller harvest with excellent quality.

Winemaking: The grapes were hand harvested, then crushed into a stainless rotary fermentor. 48 hours later, the must was inoculated with D-80 yeast then rotated hourly for 12 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 27 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