

VICTOR HUGO

Wine Technical Notes

2022 Estate Cabernet Franc

Varieties: 100% Cabernet Franc

Appellation: Paso Robles - Templeton Gap District

Average brix at harvest: 24.2

Vineyard: Estate

Alcohol: 13.7%

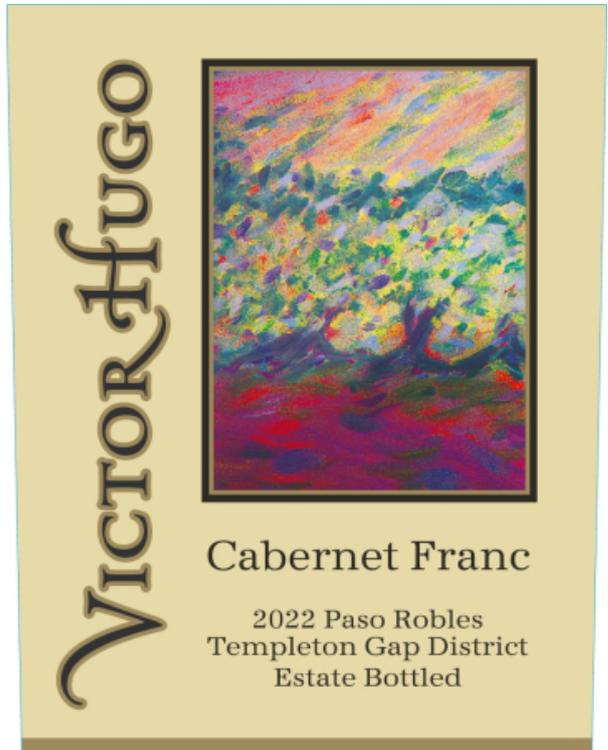
Acidity: 0.67g/100ml

PH: 3.48

Residual sugar: 0.02 g/100ml

Date bottled: February 18, 2025

Cases produced: 99



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 a moderate harvest with excellent quality.

Winemaking: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with D80 yeast then pumped over twice daily for 14 days prior to pressing. After completion of malo-lactic fermentation, this merlot was aged for 20 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.

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