

VICTOR HUGO

Wine Technical Notes

2016 Estate Cabernet Sauvignon

Varieties: 90% Cabernet Sauvignon 5% Merlot 5% Tannat

Appellation: Paso Robles

Average brix at harvest: 24.2

Vineyard: Estate

Alcohol: 13.3%

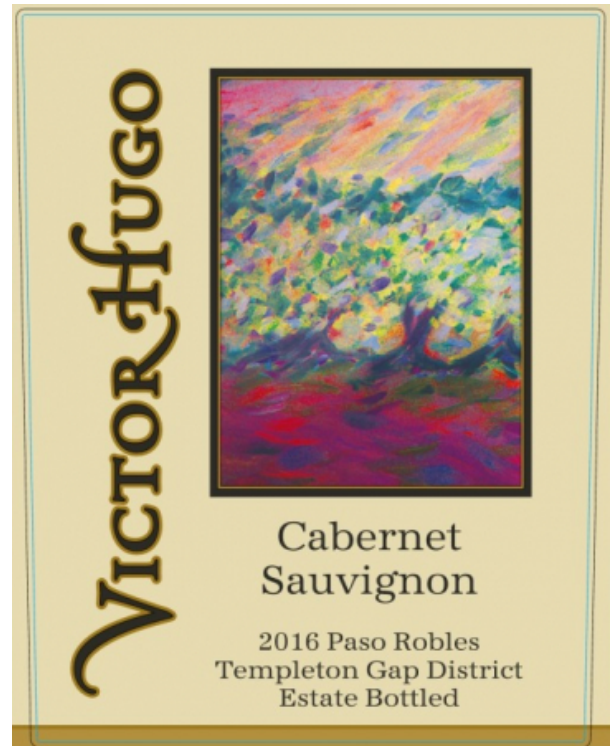
Acidity: 0.66 g/100ml

PH: 3.55

Residual sugar: 0.02g/100ml

Date bottled: March 29, 2019

Cases produced: 299



Growing conditions: Winter rainfall improved but 2016 featured another early budbreak and horrific frost in late March with whites and early reds losing significant crop resulting in early, smaller harvest with excellent quality due to the miniscule crop from on-going drought and frost.

Winemaking: The grapes were hand harvested, then crushed into a stainless fermentor. 24 hours later, the must was inoculated with FX-10 yeast then pumped over daily for 15 days prior to pressing. After completion of malo-lactic fermentation, this cabernet sauvignon was aged for 27 months in French and Hungarian oak then blended with 5% Merlot & 5% Tannat 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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