

# Austin Hope

## RESERVE 2021 CABERNET SAUVIGNON

IT IS WITH GREAT PRIDE AND EXCITEMENT THAT WE HAVE CRAFTED OUR FOURTH RELEASE OF THE AUSTIN HOPE RESERVE CABERNET SAUVIGNON. THROUGH OUR EXTENDED BARREL AGEING PROCESS, THIS WINE HAS DEVELOPED UNPRECEDENTED STRUCTURE AND CHARACTER.

### *Paso Robles*

Paso Robles is one of California's most pastoral domains. Its name roughly translates to "Passageway of Oaks," and indeed, majestic trees mark the landscape. Amongst the rolling hills and native habitat lie manicured vineyards, where ideal soil exists for farming Cabernet. Dry, warm conditions are typical, yet evenings are chilled by a breeze from the Pacific just 18 miles to the west, allowing fruit to ripen into luxurious richness. At nearly 1,000 feet, soils are elevated sea beds where shell fossils are often found.

### *Growing Season*

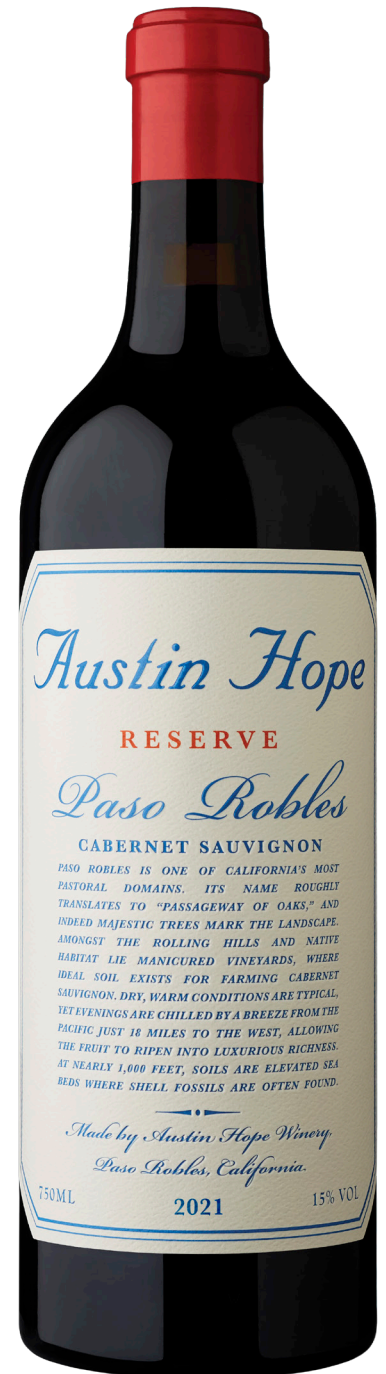
The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes from the west and mild weather prevailed late summer through early fall. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors. The vineyard blocks chosen for our reserve cabernet sauvignon come from four of our favorite districts: Estrella, where ancient riverbank soils and warm days produce fruit forward flavors. Geneseo, where ancient riverbed soils and cooling afternoon breezes create juicy acidity with smooth, elegant flavors. The Paso Robles Highlands, where high elevation mesas rich in ancient seabed soils combined with large diurnal temperatures create rich color and layered flavors. And, the Creston district, known for gravelly soils and midday cooling breezes create ripe back fruits with bold structure.

### *Winemaking*

The making of Austin Hope Reserve Cabernet begins with small lot fermentations separated by individual vineyard blocks which receive daily pump-overs for maximum extraction. These lots are constantly supervised, tasted & analyzed for tannin and anthocyanins in order to determine optimal length of extended maceration after fermentation. Once drained and pressed, the young vines are barreled down into a combination of 25% once used and 75% neutral French Oak. In the Summer of 2022, these lots, already earmarked for the 2021 Austin Hope Cabernet Sauvignon, are tasted by the winemaking team to further select and remove individual barrels that display exceptional quality and character for the Reserve program. Once the initial blend was defined, the Reserve wine lots were blended together and aged for 17 months in 100% once used French Oak. The wine was racked a final time in Spring of 2024, just prior to being filtered and bottled.

### *Tasting Notes*

This Reserve Cabernet Sauvignon has quickly become our most sought-after wine. It displays an abundance of fresh baked blueberry pie aromas and rich notes of cracked black pepper. On the palate, flavors evolve with fruit forward notes, vanilla bean, cacao and a hint of dried tobacco leaf. The wine finishes with integrated tannins that are soft and supple, accentuating the power and depth of this full bodied Cabernet Sauvignon.



**VARIETAL(S):** Cabernet Sauvignon

**AVA:** Small chosen blocks from Paso Robles AVA's:  
Estrella, Geneseo, Highlands, and Creston districts

**HARVEST DATE:** 9/22 - 9/23 and 10/11 - 10/12/2021

**TIME IN OAK:** 29 Months

**ALCOHOL:** 15.0%

## PASO ROBLES DEFINED

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