QUEST CABERNET BLEND FROM PASO ROBLES, CALIFORNIA

Quest is a wine that aims to express the increasingly recognized potential and excitement of Paso Robles. It is a blend of Cabernet Sauvignon and Cabernet Franc that showcases the luscious softness and depth produced in our mountainous, oakstudded, maritime-influenced home. Both noble grapes thrive in Paso's semi-arid, rocky soils, and this wine is fruit-forward, with a toasty vanilla finish and grippy tannins. Quest has been aged in American oak barrels, yet displays an inherent softness. It reflects the region's richly diverse terrain, where hidden pockets of exceptional vineyards account for its unique character.

2022 HARVEST NOTES

The 2022 growing season was slightly warmer than average temperature throughout. While generally mild in spring with few frost events, the summer months were mild with unusually long heat events lasting five to seven days. Veraison was fairly mild and berries quickly matured. Early September saw very warm temperatures for an extended period. This rapidly increased brix and grapes were harvested about a week earlier than normal.

VINEYARD NOTES

We source our Quest Cabernet Sauvignon from four of our favorite districts in the area: The Estrella district, with its loamy and gravely river plain slopes and canyons, the San Juan district situated on ancient river plains derived of loamy soils, the Creston district, described below, and the Paso Robles Highlands district, where ancient seabed calcareous soils are integrated with gravely soils.

Our Cabernet Franc, along with some of our Cabernet Sauvignon, is sourced from vineyards in the Creston district, known for its large daily diurnal swings aided by the Templeton Gap maritime afternoon breezes and gravely soils, and the Paso Robles Highlands district.

WINEMAKING NOTES

The Cabernet & Cabernet Franc are harvested and fermented individually by vineyard lots and then aged in used American oak barrels. The lots were racked twice during barrel ageing, blended together and put into 65% New American oak barrels for an additional 3 months. Just prior to bottling the wine is crossflow filtered. The 2022 Quest Red Wine was aged for a total of 12 months in oak, blended in late Summer of 2023 and bottled in late November of 2023.

TASTING NOTES

The Quest Cabernet Franc Blend is an exciting and unique wine. This blend displays a beautiful herbaceous nose of anise seed, warm chocolate, and fresh mint. On the palette flavors of black fruit, dark chocolate, and slightly earthy nuance of leather are present. On the finish, soft fine tannins leave a light coat on the palette and mingle with a delicate touch of acidity that balance the wine allowing the flavors to linger.

VARIETALS: 80% CABERNET SAUVIGNON, 20% CABERNET FRANC AVA: PASO ROBLES Harvest date: 9/17, 10/11, 10/17, 10/19/2022 OAK Program: 9 Months in Used American OAK, 3 Months in 65% New American OAK TIME IN OAK: 12 Months Alcohol: 14.50%



Myfather first brought us here in 1978, seeing the potential to grow red varietals in Paso's varied landscape and soils. Since then, we've been exploring vineyard sites across the region, discovering the uniqueness of each one. Paso Robles is richer by the diversity of its land, so this wine is made equally distinct by its mix of grapes — a combination that is concentrated, soft, supple and expressive

Austin Hope, Winemaker



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