

# Austin Hope

## RESERVE 2017 CABERNET SAUVIGNON

*IT IS WITH GREAT PRIDE AND EXCITEMENT THAT WE HAVE CRAFTED THE FIRST AUSTIN HOPE RESERVE CABERNET SAUVIGNON. THIS WINE IS THE RESULT OF EXTENDED BARREL AGEING THAT HAS ALLOWED THE WINE TO DEVELOP UNPRECEDENTED STRUCTURE AND FLAVOR.*

### *Growing Notes*

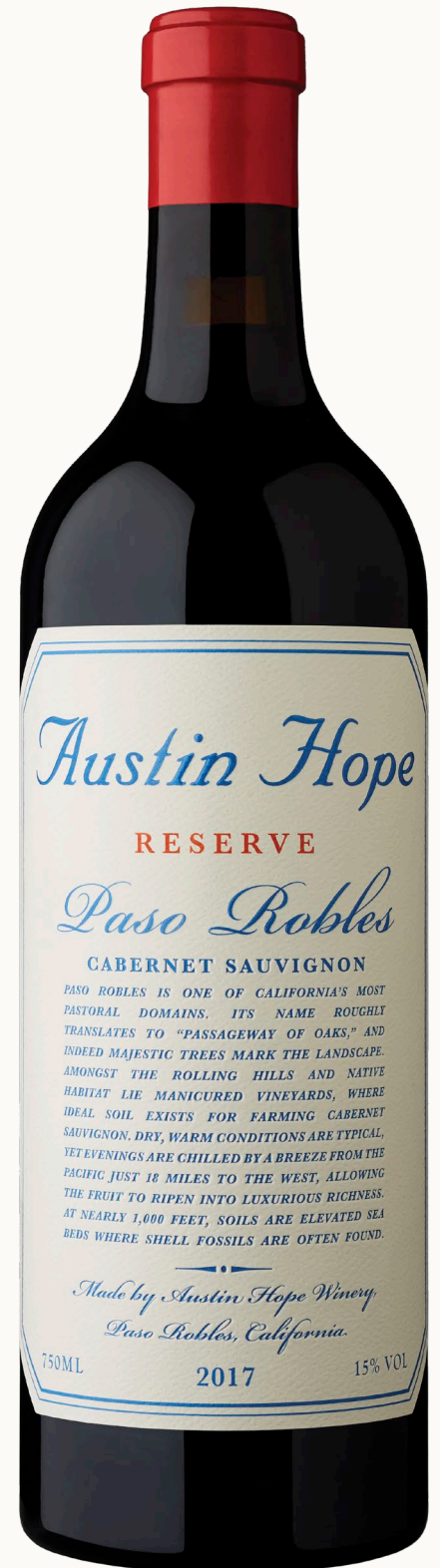
The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase, we experienced very warm weather that affected berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

### *Winemaking Notes*

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 wines are barreled down into a combination of once used and neutral French Oak. In winter of 2019, the lots were blended together and continued barrel aging in 75% new French Oak. Just before bottling the 2017 Austin Hope Cabernet, the winemaking team tasted and selected individual barrels that displayed exceptional quality and character. These barrels were combined together to form the AHCS Reserve. After an additional 6 months of ageing in 100% new French Oak, the wine was then bottled in Fall 2019.

### *Tasting Notes*

The 2017 Austin Hope Reserve Cabernet Sauvignon is an enticing dark crimson. Warm aromas of blueberries, roasted coffee, burnt toffee, cocoa and dried baking spices fill the glass. On the palate, layers of fine dusty tannins are met with earthy tones, toasted cloves, creamy vanilla and a touch of bright red fruit capped by an epic firm structure.



VARIETAL(S): Cabernet Sauvignon  
AVA: Small chosen blocks from Paso Robles AVAs:  
Creston, Estrella, Adelaida, El Pomar & Geneseo Districts  
HARVEST DATE: 10/6, 11-13, 18-19, 30-31 & 11/1/17  
COOPERS: Epocure, Le Grand, Meyrieux, Seguin Moreau  
TIME IN OAK: 24 months  
FILTRATION: Crossflowed  
TOTAL ACIDITY: 0.65g tartaric/100mL  
PH: 3.83  
ALCOHOL: 15%