

# Austin Hope

## 2017 CABERNET SAUVIGNON

### *Paso Robles*

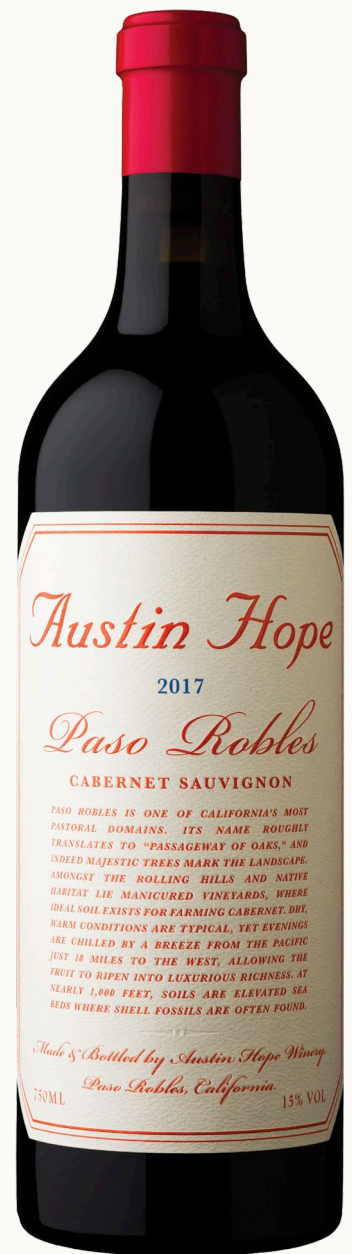
Paso Robles is one of California's most pastoral domains. Its name roughly translates to "Passageway of Oaks," and indeed, majestic trees mark the landscape. Amongst the rolling hills and native habitat lie manicured vineyards, where ideal soil exists for farming Cabernet. Dry, warm conditions are typical, yet evenings are chilled by a breeze from the Pacific Ocean 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.

### *2017 Growing Season*

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.

### *Tasting Notes*

Dark ruby in color, the 2017 Austin Hope Cabernet Sauvignon expresses aromas of freshly picked blueberries, ripe black cherries, subtle notes of roasted coffee, cocoa and dried spices. On the palate, the luscious supple tannins are powerful yet modern in style with layered flavors of juicy blackberry and red fruit, nuances of black pepper, clove and vanilla bean round out the long smooth finish. It's full-bodied and rich, balanced by fresh acidity and polished tannins.



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*“The goal for this Cabernet is simple – to make wine that expresses all that Paso has to offer, with its pastoral beauty, perfect soils, maritime climate and limitless possibility.”*

*– Austin Hope, Owner/Winemaker*

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**VARIETAL:** Cabernet Sauvignon **AVA:** Paso Robles

**VINEYARDS:** Small chosen blocks in the following AVAs of Paso Robles: Creston, Estrella, Adelaida, El Pomar and Geneseo Districts

**HARVEST:** October 6, 11-13, 18-19, 30-31 & November 1st, 2017

**OAK PROGRAM:** 75% New French Oak **TIME IN OAK:** 16 Months

**BOTTLED:** March 2019 **ALCOHOL:** 15%

