

PASO ROBLES

CHARDONNAY

: STORY :

While the Paso Robles region has a warmer climate, Chardonnay thrives here. We source from growers that have decades of experience growing Paso Robles Chardonnay. The key is proper vine balance and crop ratios, along with timely and precise canopy management. We ensure that the clusters are shaded throughout the season, which ensures bright tropical flavors.

: VINEYARD NOTES :

We carefully source the vineyards and grapes for Austin Hope from all over the Paso Robles AVA. What is important to us is the site, the soil, the vineyard, and the grower. The 2024 vintage was sourced from six of the eleven districts with most of the grapes coming from:

- San Juan Creek – We sourced from one vineyard in this district. It has been a staple Chardonnay block and is consistently good quality. Soils are sandy loam to loam at elevations between 1100' and 1200'.
- El Pomar – We sourced from one vineyard in this district. Soils here are clay based with a well-integrated calcareous (ancient seabed) integration allowing for good drainage.

: WINEMAKING :

After harvesting, Chardonnay grapes were whole cluster pressed into stainless steel tanks for cold settling at 30 degrees. The juice was then racked off the heavy lees into Neutral French oak barrels (26%) and stainless-steel tanks (74%) for fermentation. The barrel fermented portion saw eight months of sur lie aging and the barrels were stirred monthly during the first three months to enhance the creamy nature of the wine. The blend was assembled in July of 2025, then heat and cold stabilized in stainless steel tanks before bottling in February of 2026.

: TASTING NOTES :

The AUSTIN Paso Robles Chardonnay opens with aromas of caramelized fruit, citrus, and spiced cider. The palate is layered with tropical fruit, led by vibrant pineapple and balanced by Meyer lemon and bright acidity. Sourced from multiple Chardonnay districts throughout Paso Robles, this wine brings together citrus-driven freshness and richer tropical character for a balanced expression of Paso Robles Chardonnay.

MADE IN PASO ROBLES

VARIETAL(S): 100% Chardonnay

AVA: Paso Robles

OAK PROGRAM: 26% Neutral French Oak and 74% Stainless Steel

TIME IN OAK: 8 months

ALCOHOL: 13.5%



BARREL NO. 24

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