

PASO ROBLES

CHARDONNAY

: STORY :

Paso Robles is home to many dreamers and self-starters—those who have the spirit and drive to create their own destiny. Paso Robles entices us to be our best, to create the most from the land and all that it produces. This wine is a tribute to those who, like our winemakers, believe in Paso Robles and its greatness.

: VINEYARDS & HARVEST :

Austin Chardonnay is grown in the Templeton Gap, Creston and San Juan Creek districts of Paso Robles, drawing upon a diversity of soils and microclimates to create a multifaceted Chardonnay. As required by Hope Family Wines, each contributing vineyard is certified sustainable. The Templeton Gap vineyard resides in the rolling hills of westside Paso Robles. This is one of the coolest areas of the Paso Robles AVA, with a pronounced marine influence and Linne Calodo soils that drive the minerality of the wine. The Creston vineyard is located on an ancient floodplain where sandy loam soils prevail, while the San Juan area vineyards feature similar loam soils. In both districts, cooling breezes arrive by early afternoon and the overnight temperature drops significantly each day—ensuring the classic golden hues and crisp acidity that we desire in our Chardonnay.

The 2022 growing season was slightly warmer than average overall, with a mild spring and early summer followed by a sustained September heat wave. The grapes were harvested a week earlier than normal to retain crisp acidity and keep the pH at a perfect balance.

: 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 French oak barrels (20%) and stainless steel tanks (80%) 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 April of 2023, then stabilized in stainless steel tanks before bottling in May of 2023.

: TASTING NOTES :

A beautiful golden hue anticipates bright tropical notes on the nose. This wine shows riper warm-climate qualities that are harmoniously balanced with the brisk acidity and lemon zest notes of the cool-climate fruit. The entry is clean and fresh, gaining midpalate weight with layered tropical and honeydew flavors, all finishing with a crisp flourish. A wine that begs for another sip.

MADE IN PASO ROBLES



BARREL NO. 22

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Austin