

# Austin Hope

## 2021 PINOT NOIR – SANTA BARBARA COUNTY

**Austin Hope Appellation Series wines are driven by our thirst for discovery.** From Santa Barbara to Paso Robles and beyond, these limited selections come from vineyards and districts that have captured our imagination. The Appellation Series opens up a world of possibilities while reflecting the quality and curation that are the marks of all Austin Hope wines.

### HARVEST NOTES

We source our Pinot Noir from some of the best-known vineyards in Santa Barbara County. The soils here are rich with ancient seabed deposits and sandy loam. Because the county lies near the Pacific Ocean, heavy maritime influences provide cool nights, persistent fog and warm days to create soft tannins with ample color and richness. Pinot Noir grown here thrives amid the long growing season fostered by these conditions. This additional time on the vine allows the grapes to achieve balanced ripeness.

The 2021 growing season saw normal weather patterns into early spring. Periodic heat spells in summer and fall were buffered by prevailing mild weather. The harvest came slightly later than normal, and our patience was rewarded with beautiful mature fruit and inherently balanced wines.

### WINEMAKING NOTES

The clusters were hand sorted in the vineyard to ensure the highest quality and integrity. The individual lots were destemmed and fermented separately in open-top stainless steel tanks for a period of 20 days, with daily pumpovers for a balanced extraction of color, flavor and tannin. Each lot was tasted and analyzed for phenolic composition to determine the length of extended maceration. The lots were aged separately for 12 months in French oak barrels (77% twice used and 23% neutral). After final blending, the wine was racked to 100 percent new French oak barrels for an additional three months of maturation and integration before bottling.

### TASTING NOTES

The 2021 Pinot Noir bursts from the glass with jammy raspberry and plum aromas accented by tobacco leaf, sandalwood and cocoa powder. Sleek, flashy textures flood the mouth with flavors of cherry, cassis, blackberry and cola. The finish is velvety and impeccably weighted, with lingering hints of mint leaf and red fruits.

### TECHNICAL NOTES

VARIETAL(S): 100% Pinot Noir  
AVA: Santa Barbara County  
HARVEST DATE: 10/15, 10/16 & 10/22/2021  
TIME IN OAK: 15 Months in French Oak  
ALCOHOL: 14.50%  
pH: 3.78  
TOTAL ACIDITY: 0.50 g tartaric/100mL

## APPELLATION SERIES