Austin Hope

2024 GRACIANO

Austin Hope is in constant motion and a lifelong learner. He continually pushes his team to explore and experiment with new varietals, new techniques and concepts that will ultimately improve the quality of his wines for everyone to enjoy. When a particular trial or experiment exceeds expectations, Austin is able to share it with the Cellar Club. These small production wines are truly the result of his lifelong passion and yours to enjoy.

HARVEST NOTES

Our 2024 growing season rainfall was above normal following the previous rain season of nearly double the average rainfall, the soil in 2024 was, generally, at full water capacity and a good root flush occurred, helping the overall health of the vines. There were two major frost events in April that affected the crop size in many, but not all, districts. The growing season was cool, and growth was slow. were a few small heat events in summer, and harvest was delayed by two weeks. By early-September, there was an extended heatwave from the last week of September through the first week of October. This heat period assisted vines with berry maturity and harvest was quickly in full effect. We completed harvest on October 30 with Cabernet Sauvignon and Syrah being our last deliveries.

We source this Graciano from a high elevation vineyard in the Paso Robles Highlands district at 1650'. It is located on a high mesa (table) and soils are thin and full of ancient seabed matter, allowing the vines to self-regulate with vigor and fruit ratios. The climate here is warm, but diurnal swings are 40+ degrees daily, resulting in fully mature clusters, deep color and lasting structure in the wines.

WINEMAKING NOTES

After harvest, the lots were fermented separately in stainless steel tanks for 10–16 days, with extended maceration and carefully managed pump-overs to enhance color and tannin extraction. Following fermentation, the lots were aged individually for eleven months in a mix of twice-used and neutral French / American Oak Barrels. The wine was racked twice during its cellar life before the lots were combined to create the final blend. The blend was then returned to the same twice used and neutral French Oak Barrels for an additional six months of aging. Finally, the wine was racked one last time before being filtered and bottled in mid-February 2026.

TASTING NOTES

This captivating Graciano opens with fragrant notes of violet, black cherry, and subtle chalky minerality. The palate is layered with dark plum, warm baking spices, and delicate vanilla bean. The palate is dominated by rich dark fruit characteristics, with a surprising brightness and vibrancy that showcases the balance between richness and freshness. Vibrant acidity and well-integrated tannins provide structure, leading to a smooth, lingering finish.

TEHNICAL NOTES

VARIETAL(S): 100% Graciano
AVA: Paso Robles
HARVEST DATE: 9/18/2024
OAK PROGRAM: Twice Used and Neutral French & American Oak
TIME IN OAK: 17 Months
ALCOHOL: 14.50%
pH: 3.59
TOTAL ACIDITY: 0.60 g tartaric/100mL
DRINKING WINDOW: 2026 - 2036

CELLAR SELECT SERIES

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