

Austin Hope

2025 SAUVIGNON BLANC

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

The 2025 growing season was mild from beginning to end. Winter rainfall was 60% of normal, followed by cool Spring conditions, delaying budbreak by 7-14 days. The mild temperatures continued through summer, providing perfect canopy growth but stifled fruit development. Fruit set was up to two weeks later than normal. We experienced our coolest summer/early fall on record with just an average seasonal high temperature of 87.9 compared to a normal average of 89.9. Mild weather conditions are ideal for nutrition and water uptake by the vines and steady flavor development in the berries. It also significantly delayed sugar accumulation and berry maturity. The result was a delayed harvest. Mid-October brought more warm weather; post rainfall, that helped to mature berries and, although delayed, harvest was a success.

Our Sauvignon Blanc is sourced from a vineyard in the Estrella district of the Paso Robles AVA. Planted on a south-facing slope to take full advantage of spring and summer sunshine. The canopies are carefully managed to ensure a perfect balance of sun and shade. Soils here are gravelly in nature, allowing for good drainage and ideal fruit to canopy ratios.

WINEMAKING NOTES

After harvest, the grapes for the Austin Hope Sauvignon Blanc were whole cluster pressed into stainless steel tanks for settling. The juice was then racked off its heavy lees into a combination of barrels and tanks for fermentation. Fifty percent of the juice was barrel fermented using a mix of 1/3 new oak, 1/3 once and twice used oak, and 1/3 neutral barrels, while the remaining 50% was fermented in stainless steel. The barrel fermented portion underwent five months of sur-lie aging, with monthly stirring during the middle three months to enhance the wine's creamy texture. Once the final blend was assembled in February 2026, the wine was gently crossflow filtered before bottling.

TASTING NOTES

The 2025 Austin Hope Cellar Select Sauvignon Blanc opens with vibrant aromatics of fresh pineapple and bright citrus, layered with a subtle hint of cardamom and baking spice from gentle oak aging. On the palate, juicy pineapple carries through alongside notes of lemon meringue, adding a touch of creamy citrus. A balanced texture and fresh, lively acidity result in a refined Sauvignon Blanc with excellent brightness and finesse.

TEHNICAL NOTES

VARIETAL(S): 100% Sauvignon Blanc

AVA: Paso Robles

HARVEST DATE: 8/28 and 8/29/25

OAK PROGRAM: 50% French Oak Barrel Fermented (Mix of New, 1x and 2x Used, and Neutral) and 50% Stainless Steel

TIME IN OAK: 5 Months

ALCOHOL: 13.50%

pH: 3.34

TOTAL ACIDITY: 0.65 g tartaric/100mL

CELLAR SELECT SERIES

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