

# Austin Hope

## 2022 CHARDONNAY

In the words of Austin Hope, “Experimentation is how we chase perfection”—a mantra that is embodied by our Cellar Select wines. These ultra-limited releases are born of Austin’s longtime relationships with top local growers, providing us with access to the finest blocks at preferred vineyards across Paso Robles. Many of these wines originate from small experimental batches that yield some of our most creative, compelling and luxurious offerings, all collected under the banner of Austin Hope Cellar Select.

### HARVEST NOTES

The 2022 vintage comes from three standout Chardonnay areas across the Central Coast—Santa Lucia Highlands in Monterey County; San Juan Creek District in Paso Robles; and Los Alamos Valley in Santa Barbara County. Both the Santa Lucia Highlands and Los Alamos Valley see cooler seasonal days that begin and end with morning marine layers—classic conditions for growing world-class Chardonnay. The San Juan Creek District boasts daily diurnal temperature swings of up to 50 degrees, and the cool overnight temperatures help balance maturity and flavors. Sandy loam soils predominate in all three areas.

The 2022 growing season was slightly warmer than average. Mild conditions prevailed through spring and early summer, followed by a heat wave and extended warm temperatures in September that accelerated fruit ripening. On average, the grapes were picked a week earlier than typical.

### WINEMAKING NOTES

After harvesting, Chardonnay grapes were whole cluster pressed into stainless steel tanks for settling at 30 degrees. The juice was then racked off its heavy lees into French oak barrels (63%) and stainless-steel tanks (37%) for fermentation. The barrel-fermented portion underwent seven months of sur lie aging, with monthly lees stirring during the first three months to enhance the creamy nature of the wine. Select Chardonnay barrels were chosen in May of 2023 to be racked off their lees and into 60% new French oak barrels for the remainder of aging. The blend was assembled and bottled in August of 2023.

### TASTING NOTES

The 2022 Chardonnay displays captivating aromas of tropical melon, papaya, starfruit, and caramelized apple with hints of cut grass and nutmeg. Rounded flavors of peach, pear, apricot and citrus pith unfold with trailing notes of ginger spice and creamy vanilla. The finish is fresh and fleshy, landing with beautiful weight and elegance. A multifaceted Chardonnay with its own singular flair.

### TECHNICAL NOTES

VARIETAL(S): 100% Chardonnay

AVA: Central Coast

HARVEST DATE: 10/12 & 10/25/2022

OAK PROGRAM: 63% French Oak and 37% Stainless Steel

TIME IN OAK: 11 Months

ALCOHOL: 14.50%

pH: 3.45

TOTAL ACIDITY: 0.64 g tartaric/100mL

CELLAR SELECT SERIES

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