

Austin Hope

2022 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

We selected vineyards from some of our favorite districts: The Paso Robles Highlands; where ancient seabed deposits are prevalent at higher elevations creating perfect growing conditions for balanced fruit and the Geneseo district; located in the center of the AVA where fruit is concentrated and rich in color. The 2021 growing season was very typical through early spring. Early summer through harvest gave us some unexpected heatwaves but plenty of mild weather in between resulting in a slight delay of harvest but mature fruit and flavors.

VINEYARD NOTES

Our Graciano is predominantly grown at the Hope family's estate in the Templeton Gap District with contributions from select vineyards in the El Pomar and Paso Robles Highlands districts. Each of these sub-AVAs has proven to be ideal for Graciano, with a commonality of cooling afternoon breezes that enable the fruit to develop fully defined flavors. All of the fruit for this wine was grown with SIP (Sustainability in Practice) Certified methods.

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 harvest, the individual Graciano lots were fermented in stainless steel tanks over a period of 10 to 14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannins. The lots were barrel aged separately for nine months in 65 percent twice-used French oak as well as 35 percent neutral French and American oak. After final blending, the wine was racked to 35 percent new French oak barrels and 65 percent newer French oak barrels for an additional three months of maturation and integration before bottling.

TASTING NOTES

The 2022 Graciano boasts a saturated black-purple hue. Enticing aromas of violet, strawberry, black plum and sandalwood reveal suggestions of vanilla and coconut. Round and velvety upon entry, it floods the mouth with fresh textures that carry flavors of bing cherry, boysenberry, cinnamon, coffee and anise. The finish is soft and seamless with lingering fruit intensity. A wine that fully displays the appeal and potential of Graciano from Paso Robles.

TECHNICAL NOTES

VARIETAL(S): 100% Graciano AVA: Paso Robles

HARVEST DATE: 9/8/2022 9/16/2022

OAK PROGRAM: 6 Months 30% Neutral FO & AO, 70% 2x used FO & AO, 3 Months 35% New 65% Newer FO & AO

TIME IN OAK: 9 months ALCOHOL: 14.50% pH: 3.74

TOTAL ACIDITY: 0.68 g tartaric/100mL

TASTING WINDOW: 2024-2034

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