

Austin Hope

2021 CHENIN 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

We source this old vine Chenin Blanc from a vineyard in the Paso Robles Highlands District. Planted in 1972 by a ranch family that has grazed and farmed the land since 1875, this old vine Chenin Blanc has stood the test of time. These vines are hearty and deep rooted in sandy loam.

The 2021 growing season was very typical through early spring, except for below-average rainfall. Early summer through harvest gave us some unexpected heatwaves but plenty of mild weather in-between resulted in a slight delay of harvest while we waited for acidity, pH and brix to balance.

WINEMAKING NOTES

After harvesting, grapes for the Austin Hope Chenin Blanc were whole-cluster pressed into stainless steel tanks for settling. The juice was then racked off its heavy lees into barrels and tanks for fermentation 65% of the juice was barrel fermented in a mix of new and neutral barrels, while the other 25% was fermented in stainless steel. The barrel fermented portion saw 3-5 months of sur-lie aging and during that time, the barrels were stirred monthly to add to the creamy nature of the wine. After the final blend was assembled, the wine was gently crossflow filtered before bottling.

TASTING NOTES

Quickly becoming a favorite, our Chenin Blanc displays a light golden color. On the nose, aromas of honeydew melon and orange blossom lead into flavors of fresh honeycomb, stone fruit and hint of citrus. The finish has a delicate roundness from the sur-lie aging yet maintains a freshness that makes it a fantastic food wine and would pair beautifully with a strong blue cheese.

TECHNICAL NOTES

VARIETAL(S): Chenin Blanc

AVA: Paso Robles

HARVEST DATE: 9/7/21 and 11/10/21

OAK PROGRAM: 65% of blend in 40% New Oak and 60% Neutral / 35% Stainless Steel

TIME IN OAK: 4 Months

ALCOHOL: 14.50%

pH: 3.60

TOTAL ACIDITY: 0.60 g tartaric/100mL

CELLAR SELECT SERIES

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