

Austin Hope

2019 CABERNET FRANC

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

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. These conditions helped the vines and clusters to somewhat catch up. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid- late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete and the late harvest resulted in intense color and great tannin structure.

WINEMAKING NOTES

After harvest, three vineyard lots were fermented individually in small stainless-steel tanks for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The lots were aged separately for 7 months in 65% New American Oak, and 35% Neutral French and American Oak. The wine was racked only once during its cellar life, with the final racking occurring just prior to bottling in late June of 2020.

TASTING NOTES

Our first 100% Cabernet Franc is a medium-bodied wine that displays the deepest hue of red. Herbaceous and spicy aromas carry through to the palate where flavors of black current and dark fruit add to the weight of the wine. The wine finishes with fine dusty tannins that leave a velvety texture that lingers.

TECHNICAL NOTES

VARIETAL(S): 100% Cabernet Franc

AVA: Paso Robles

HARVEST DATE: 11/1/19 and 11/2/19

OAK PROGRAM: 65% New American Oak, 35% Neutral French and American Oak

TIME IN OAK: 7 Months

ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.60 g tartaric/100mL

CELLAR SELECT SERIES

P.O. BOX 3260, PASO ROBLES, CA 93447 P: 805 238 6979 WWW.HOPEFAMILYWINES.COM