

Austin Hope

2021 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

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.

WINEMAKING NOTES

After harvest, the lot was fermented in a stainless-steel tank for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The lot was aged for 6 months in 100% neutral French and American Oak. The wine was racked only once during its cellar life where the blend was moved to 20% new French Oak. The final racking occurred just prior to filtering and bottling in mid-July of 2022.

TASTING NOTES

This medium-bodied wine has become one of Austin Hopes favorites. Rich, savory and spicy aromas carry through to the palate where flavors of bell pepper, raspberry and pencil shavings mingle with red fruit to balance this complex wine. On the finish, fine tannins integrate beautifully leaving a luscious long finish.

TECHNICAL NOTES

VARIETAL(S): 100% Cabernet Franc

AVA: Paso Robles

HARVEST DATE: 10/7/21

OAK PROGRAM: 6 Months in Neutral French and American Oak | 3 Months in 20% New French Oak

TIME IN OAK: 9 Months

ALCOHOL: 15.00%

pH: 3.87

TOTAL ACIDITY: 0.57 g tartaric/100mL

CELLAR SELECT SERIES

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