

# Austin Hope

## 2022 Cabernet Franc

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 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 a week earlier than typical.

### VINEYARD NOTES

We source our Cabernet Franc from a small vineyard in the Creston District, one of the best areas in Paso Robles for growing this classic Bordeaux variety. This district’s high river plain soils are gravelly by nature and riddled with water-worn seabed deposits. This unique soil profile helps foster vine balance while delivering intense varietal flavors.

### WINEMAKING NOTES

After harvest, the Cabernet Franc lots were fermented in stainless steel tanks. Extended macerations and carefully managed pumpovers enhanced the extraction of color and tannin. The lots were barrel aged separately for six months in 70 percent twice-used French oak as well as 30 percent neutral French and American oak. After final blending, the wine was racked to 30 percent new French oak barrels for an additional three months of maturation and integration before bottling.

### TASTING NOTES

The 2022 vintage displays a nearly opaque garnet hue that foreshadows the wine’s impressive concentration. Aromas of plum and ripe cherry anticipate notes of rose petal, dried herb and sandalwood. The mouthfeel is plush and seamless, delivering generous layers of blueberry and blackberry with hints of cedar, sage, vanilla, cola and roast coffee. Fresh acidity and velvety tannins converge on a soft, expansive finish. A refined and delicious rendition of Paso Robles Cabernet Franc.

### TECHNICAL NOTES

VARIETAL COMPOSITION: Cabernet Franc (84%), Cabernet Sauvignon (10%), Merlot (6%)

AVA: Paso Robles

HARVEST DATE: October 11 & 19, 2022

AGING: 9 months in French and American Oak

TOTAL ACIDITY: 0.50g tartaric/100mL

pH: 3.88

ALCOHOL: 14.50%

TASTING WINDOW: 2024-2033

**CELLAR SELECT SERIES**

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