

# Austin Hope

## 2019 CHARDONNAY

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

Our 2019 vintage gave us an extended rainfall season with above average moisture. Spring was cool and wet causing some issues with berry set. From late-spring through September variable weather patterns including unseasonal high temperature periods that slowed vine and berry growth. Late September, however, was mild, creating optimum berry maturity. The 2019 harvest was delayed and compact. Yields were slightly below predicted but ideal flavor concentration was high.

### WINEMAKING NOTES

After harvesting, Chardonnay grapes were whole-cluster pressed into stainless steel tanks for settling at 30 degrees. The juice was then racked off its heavy lees into 65 % barrels and 35% stainless steel tanks for fermentation. The barrel fermented portion saw 6 months of sur-lie aging and during the first three months, the barrels were stirred monthly to add to the creamy nature of the wine. Select Chardonnay barrel lots were narrowed down in April of 2020 to be racked off their lees and put onto 100% brand new French Oak. The blend was assembled in May of 2020, heat and cold stabilized in stainless steel tanks, before filtering and bottling in early June of 2020.

### TASTING NOTES

The Austin Hope Chardonnay has quickly become a favorite. This Chardonnay has beautiful weight and unbelievable structure. Rich aromas of fresh honeysuckle and toasted sugar are brightened by hints of apricot. On the palate, the mouth feel is weighted yet balanced with fresh citrus, crisp green apple, baking spices and a touch of mango. The wine is finished with clean minerality that balances this creamy wine.

### TECHNICAL NOTES

VARIETAL(S): 100% Chardonnay

AVA: Central Coast

HARVEST DATE: 10/6/19

OAK PROGRAM: 65% Neutral American Oak, 35% Stainless (6 Months) | 65% New French Oak (2 Months)

TIME IN OAK: 8 Months

ALCOHOL: 13.50%

pH: 3.55

TOTAL ACIDITY: 0.59 g tartaric/100mL

CELLAR SELECT SERIES

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