

Austin Hope

2020 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

The 2020 growing season and harvest was near normal in some ways and very unusual in others. Rainfall was 12% below average with the bulk of the storms occurring in early winter and early spring. Spring frost threats were mild. Vine growth and berry development was normal through spring. Then, Summer brought relentless heatwaves that lasted for days at a time. Wildfires began erupting throughout the state and the region was inundated with smoke from fires burning throughout the Central Coast from July through the end of September. The heat pattern pushed maturities quickly. Harvest timing tracked as normal. Yields were down by 20% but initial and thorough testing showed no damage from the smoke and very promising quality.

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 7 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 May of 2021 to be racked off their lees and put onto 100% brand new French Oak. The blend was assembled in June of 2021, heat and cold stabilized in stainless steel tanks, before filtering and bottling in early July of 2021.

TASTING NOTES

This Chardonnay is a delightfully unique Chardonnay produced by Austin Hope. Aromas of fresh honeysuckle, dried apricot and white peaches are the perfect introduction to the weighted mouth feel on the pallet. Tropical fruit flavors of mango and papaya are brightened by orange peel oil and a citrus splash. The wine is finished with a hint of creaminess and clean minerality that balances.

TECHNICAL NOTES

VARIETAL(S): 100% Chardonnay

AVA: Central Coast (73% Santa Lucia Highlands, 21% Santa Barbara County, 5% Santa Rita Hills, 1% Arroyo Grande)

HARVEST DATE: 10/7/20

OAK PROGRAM: 7 Months Sur Lie in Neutral American and French Oak, 1 Month in 100% New French Oak

TIME IN OAK: 8 Months

ALCOHOL: 13.50%

pH: 3.48

TOTAL ACIDITY: 0.57 g tartaric/100mL

CELLAR SELECT SERIES

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