

Austin Hope

2018 GRACIANO

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.

The story of how Graciano came to be a highlight of our Cellar Select Wines is a tale of missed identification. Originally sold as the “Monastrell” clone of Mourvèdre to vineyard owners on the Central Coast, cuttings sent to UC Davis later confirmed the fruit to be the varietal Graciano instead. This blend is comprised of 65% Hope Family Vineyard and 35% Paper Street Vineyard (owned and farmed by the Dusi Family).

HARVEST NOTES

The 2018 growing season gave us near-normal rainfall and mild conditions through spring with only a few weeks of exception. July brought a short period of very warm weather that slowed vine growth and berry sizing. Fortunately, moderate weather for the remainder of the growing season enabled vines to thrive. Leading up to harvest, the vines slow berry maturity was ideal for “hang time” resulting in predicted yields, high fruit quality with amazing color and structure.

WINEMAKING NOTES

This blend is comprised of 45% Hope Family Vineyard and 50% Paper Street Vineyard (5% of Merlot from another Paso Robles vineyard). The grapes were hand-picked and fermented separately by vineyard block in five-ton, open-top tanks. After daily pump-overs (for color and tannin extraction) for 10 days, the tanks were tasted and analyzed for their tannin and structure to determine the length of extended maceration. The wines of 2018 were held on their skins for an additional 30 days before they were racked into 50% 1-2x used French oak barrels where they aged for 20 months. The Graciano was racked twice during its aging before being blended, filtered and bottled in June of 2020.

TASTING NOTES

This Austin Hope Graciano is a beautiful dark red, almost purple color. Aromas of fresh violets, juicy mulberry and a touch of cedar continue through the palate with the addition of light mint nuances and a dash of pepper. On the finish, fine firm tannins integrate nicely creating a robust wine that is incredibly balanced.

TECHNICAL NOTES

VARIETAL(S): 95% Graciano and 5% Merlot

AVA: Paso Robles

HARVEST DATE: 9/17/18 and 10/8/18

OAK PROGRAM: 50% Once and Twice Used French Oak and 50% Neutral Oak

TIME IN OAK: 19 Months

ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.65 g tartaric/100mL

CELLAR SELECT SERIES

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