

# Austin Hope

## 2020 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.

### HARVEST NOTES

Our Estate Graciano, block 14A was planted in 2012 and continues to thrive. 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 both to the north and south of Paso Robles from early August through the end of September. This pattern slowed berry development. October was warm and dry, which helped to quickly mature clusters. Harvest was condensed and flurried as most fruit ripened at the same time. Yields were down by 20% but initial and thorough testing showed no damage from the smoke and very promising quality.

### WINEMAKING NOTES

This blend is comprised of 95% Hope Family Vineyard, with another 5% of Merlot from a premium Paso Robles Merlot 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 2020 were held on their skins for an additional 30 days before they were racked into 50% once used French oak barrels where they aged for 8 months. For the final month of ageing, the wines were blended together and moved onto 36% new French Oak, 60% once used French Oak, and 4% neutral oak. The Graciano was racked a final time before being filtered and bottled in late July of 2021.

### TASTING NOTES

The Graciano is a beautiful dark ruby in color. Aromas of fresh violets, juicy mulberry and a touch of cedar continue through the palate with the addition of a hint of evergreen that are spiced up with white pepper. This incredibly balanced wine finishes with firm integrated tannins.

### TECHNICAL NOTES

VARIETAL(S): 100% Graciano

AVA: Paso Robles

HARVEST DATE: 9/24/20 and 9/28/20

OAK PROGRAM: 8 Months in 50% Once Used French Oak and 50% Neutral Oak | 1 Month in 36% New, 60% Once Used, 4% Neutral French Oak

TIME IN OAK: 9 Months

ALCOHOL: 15.00%

pH: 3.82

TOTAL ACIDITY: 0.57 g tartaric/100mL

CELLAR SELECT SERIES

P.O. BOX 3260, PASO ROBLES, CA 93447 P: 805 238 6979 WWW.HOPEFAMILYWINES.COM