

Austin Hope

2019 LAGREIN – PETITE SIRAH

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

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. These conditions helped the vines and clusters to somewhat catch up. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid- late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete and the late harvest resulted in intense color and great tannin structure.

WINEMAKING NOTES

After harvest, the two Lagrein and Petite Sirah lots were fermented individually in stainless-steel tanks for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The varietals were aged separately for 8 months, the Lagrein in 100% neutral French and American Oak and the Petite Sirah in 100% new French Oak. The wine was racked only once during its cellar life, with the final racking occurring just prior to bottling in June of 2020.

TASTING NOTES

Our first Lagrein/Petite Sirah blend is a beautiful rich plum color. On the nose, stewed dark fruit, fresh blueberries and herbaceous sage create a sweet and savory aroma. On the palate, a pleasing splash of acid adds brightness to flavors of red raspberry, fresh plum and earthy notes. This blend is full bodied with immense structure and integrated tannins.

TECHNICAL NOTES

VARIETAL(S): 50% Lagrein and 50% Petite Sirah

AVA: Paso Robles Highlands District

HARVEST DATE: 10/9/19

OAK PROGRAM: 50% Neutral French and American Oak (Lagrein) and 50% New French Oak (Petite Sirah)

TIME IN OAK: 8 Months

ALCOHOL: 15.00%

pH: 3.83

TOTAL ACIDITY: 0.58 g tartaric/100mL

CELLAR SELECT SERIES

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