

Austin Hope

2022 MALBEC

In the words of Austin Hope, “Experimentation is how we chase perfection”—a mantra that is embodied by our Cellar Select wines. These ultra-limited releases are born of Austin’s longtime relationships with top local growers, providing us with access to the finest blocks at preferred vineyards across Paso Robles. Many of these wines originate from small experimental batches that yield some of our most creative, compelling and luxurious offerings, all collected under the banner of Austin Hope Cellar Select.

HARVEST NOTES

Malbec excels in a handful of warmer areas in the Paso Robles AVA. We accordingly source our Malbec fruit from a pair of SIP (Sustainability in Practice) Certified vineyards in the Paso Robles Highlands and San Juan districts, which both see slightly warmer summer days during the growing season. These weather conditions advance color development while the calcareous soils help cultivate structure and tannin maturity. Both vineyards are situated at elevations of 1,100 feet and higher, providing excellent exposure and airflow across the vines.

The 2022 growing season was slightly warmer than average. Mild conditions prevailed through spring and early summer, followed by a heat wave and extended warm temperatures in September that accelerated fruit ripening. On average, the grapes were picked a week earlier than typical.

WINEMAKING NOTES

After harvest, the Malbec was fermented in stainless steel tanks over a period of 10 to 14 days. Extended macerations and carefully managed pumpovers enhanced the extraction of color and tannin. The lots were barrel aged separately for six months in 65 percent twice-used French oak as well as 35 percent neutral French and American oak. After final blending, the wine was racked to 30 percent new French oak barrels for an additional three months of maturation and integration before bottling.

TASTING NOTES

A complex aroma profile presents notes of blackberry jam, violets, loam, and eucalyptus. The palate entry is juicy and concentrated with energetic flavors of black raspberry, dark cherry, mulberry, caramel, oak and cola. Trailing accents of vanilla cream and baking spice linger on a chewy, supple finish. A Malbec that strikes a perfect balance of richness and elegance.

TECHNICAL NOTES

VARIETAL(S): 100% Malbec

AVA: Paso Robles

HARVEST DATE: 10/1 & 10/5/2022

OAK PROGRAM: French Oak (New, Twice Used and Neutral)

TIME IN OAK: 9 Months

ALCOHOL: 15.00%

pH: 3.79

TOTAL ACIDITY: 0.58 g tartaric/100mL

CELLAR SELECT SERIES

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