

# Austin Hope

2017 MERLOT

## *Harvest Notes*

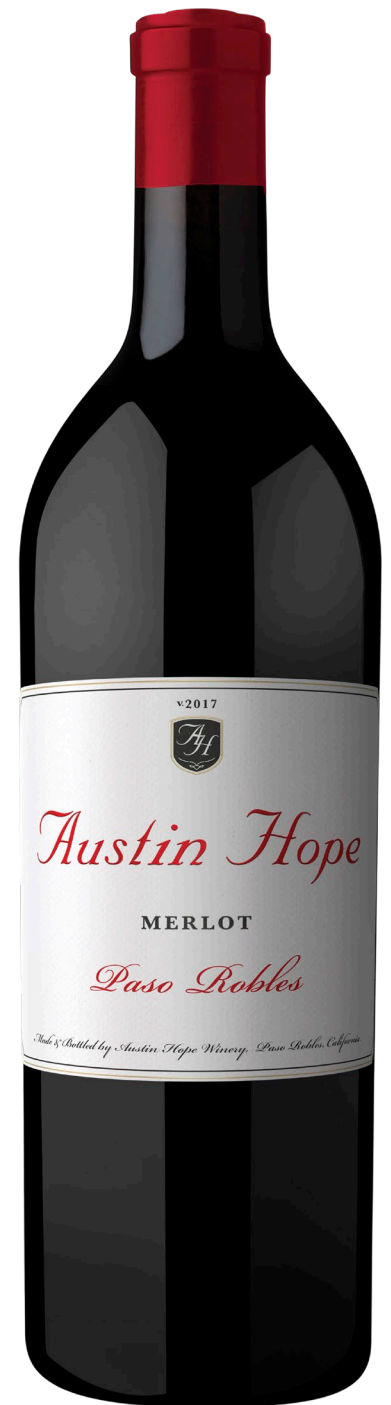
The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase temperatures reached 100 degrees affecting berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics.

## *Winemaking Notes*

After harvest, vineyard lots were fermented individually in stainless-steel tanks for 7 to 14 days. Carefully managed pump overs enhanced the extraction of color and tannin. The lots were aged separately for 10 months in neutral French and American oak. The initial blend was assembled in mid-Summer of 2018 and barrel-aged an additional one month in 100% new American Oak. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

## *Tasting Notes*

This classic Merlot has a deep briar berry aroma with hints of sage. The aromas continue through to the pallet where it is balanced with dark boysenberry, sweat vanilla & round refined tannins.



**VARIETAL BREAKDOWN:** 90% MERLOT, 10% PETITE SIRAH

**VINTAGE BREAKDOWN:** 2017

**AVA:** PASO ROBLES

**OAK PROGRAM:** 100% NEUTRAL FOR 10 MONTHS / 100% NEW AMERICAN OAK FOR 1 MONTH

**TIME IN OAK:** 11 MONTHS

**FILTERED:** CROSSFLOWED PRIOR TO BOTTLING

**BOTTLED:** 9/1/2018

**PRODUCTION:** 322 CASES

**TA:** .58

**PH:** 3.88

**ALCOHOL:** 15.00%