

2021 MERLOT

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 Merlot is sourced in the Estrella district and located on Airport Road near the Estrella River. This is an ideal spot with sandy soils and daily breezes from both the north and south.

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.

WINEMAKING NOTES

After harvest, the Merlot was fermented in stainless-steel tanks for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The Merlot was aged for 9 months in neutral American and French Oak. The lots were racked only once during its cellar life, with the final racking occurring to blend, just prior to filtering and bottling in mid-July of 2022.

TASTING NOTES

Our Austin Hope Merlot is a stunning rendition of this noble grape. On the nose, rich berry, spiced with black pepper and an earthy tone fill your glass. On the palate lively notes of plum, raspberry, and tobacco create a robust full-bodied wine with fine firm luscious tannins that linger.

TECHNICAL NOTES

VARIETAL(S): 100% Merlot

AVA: Paso Robles

HARVEST DATE: 10/13/2021

OAK PROGRAM: 9 Months in Neutral American Oak and French Oak

TIME IN OAK: 9 Months ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.57 g tartaric/100mL