

# Austin Hope

## 2021 PINOT NOIR

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 Pinot Noir was sourced from a historic Monterey County vineyard located near King City. The vineyard is planted on a river bench of rich, loamy soils and cobble stones. The slightly warmer microclimate at this site is unique to Monterey County and produces rich color with traditional Burgundian flavors and balance.

The 2021 growing season was very typical through early spring. Early summer through harvest gave us some unexpected heatwaves but plenty of mild weather in between resulting in a slight delay of harvest but mature fruit and flavors.

### WINEMAKING NOTES

After harvest, Pinot Noir was cold soaked then lot was fermented in small open top stainless-steel tanks for 10-14 days. Carefully managed pump overs enhanced the extraction of color and tannin. The wine was aged for 9 months in 100% neutral French and American Oak. The lots were racked only once during its cellar life and 30% new French Oak was added 1 month before blending. The final racking occurring to blend, just prior to filtering and bottling in mid-July of 2022.

### TASTING NOTES

Our first release of the Austin Hope Pinot Noir is inspired by the old world. The elegant soft ruby color brings aromas of fresh cherry and raspberry. On the palate, the fresh fruit flavors present on the nose blend with earthy nuances of mushroom and clove creating a layered profile. The wine finishes with layers of medium bodied tannins and a splash of delightful acid.

### TECHNICAL NOTES

VARIETAL(S): 100% Pinot Noir

AVA: Central Coast

HARVEST DATE: 9/15/21

OAK PROGRAM: 8 Months in Neutral French and American Oak, 1 Month in 30% New French Oak

TIME IN OAK: 9 Months

ALCOHOL: 14.50%

pH: 3.53

TOTAL ACIDITY: 0.63 g tartaric/100mL

CELLAR SELECT SERIES

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