

# Austin Hope

## 2021 PASO ROBLES GRENACHE

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

We source this Grenache from an Adelaida district vineyard that sits at 1900' elevation on 50-75% slopes. Linne- Colado soils, which are well-drained with high concentrations of calcareous shale and sandstone. The combination of elevation, slope and soil regulates vine growth naturally creating balance and uniformity of cluster and berry maturity.

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

Hand-harvested clusters were sorted in the vineyard to assure only the highest quality would reach the winery where they are gently destemmed. After being destemmed, this lot was fermented in a four-ton stainless-steel open top fermenter for 20 days. After daily pump-overs (for color and tannin extraction) the tanks are tasted and analyzed for their tannin and structure to determine the length of extended maceration. Aged separately for 12 months, in 70% Twice used French Oak, 30% neutral French Oak. This lot was racked once during its cellar life, with the second to blend the lots together then barreled down in 50% New French Oak 50% Twice used French oak where the lots will rest for three months until the final racking, just prior to filtering and bottling in February of 2023.

### TASTING NOTES

Austin Hope's latest ode to Paso Robles, expanding his Grenache interests beyond the family estate and into the Adelaida District. This is a wine that bears all the signatures of its coastal mountain terroir—warm afternoons that draw out ripe expression; shallow calcareous soils that impart structural finesse; and marine cooling that fosters energy and elegance. An enchanting rendition of Grenache, flushed with lavender, strawberry and summer herbs.

### TECHNICAL NOTES

VARIETAL(S): 100% Grenache

AVA: Paso Robles / Adelaida

HARVEST DATE: 10/19/2021

PRE-BLEND OAK PROGRAM: 70% Twice Used FO, 30% Neutral FO for 12 months.

POST BLEND OAK PROGRAM: 50% New FO, 50% Twice Used FO for 3 months.

TIME IN OAK: 15 months

FILTRATION: Crossflow

ALCOHOL: 14.50%

*Cellar Select Series*

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