

Austin Hope

2021 PETIT VERDOT

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 Petit Verdot from a vineyard originally planted in the early 1970's. Now replanted, this vineyard site continues to prove itself. Situated in the Estrella district in loamy and gravelly river plain slopes and canyons, this vineyard's microclimate can be extreme with spring frosts and high temperatures in the summer. However, it is located on the east side of the Paso Robles basin where cooling breezes come from the west, creating true 40-degree diurnal swings each day of the growing season.

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 Petit Verdot 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 Petit Verdot was aged for 9 months in 100% newer American 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 very first release of Petit Verdot is an exciting wine with great depth. Traditional to style, this full-bodied wine displays aromas of lilac and dried violets along with savory notes. On the palate, flavors kick up a notch with intense black cherry, toasted sage and dark plum. Tannins are firm, lush and exactly what this wine needs to create a well-rounded wine of great structure.

TECHNICAL NOTES

VARIETAL(S): 100% Petit Verdot

AVA: Paso Robles

HARVEST DATE: 10/21/21

OAK PROGRAM: 100% Neutral French and American Oak

TIME IN OAK: 9 Months

ALCOHOL: 14.50%

pH: 3.89

TOTAL ACIDITY: 0.55 g tartaric/100mL

CELLAR SELECT SERIES

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