

Austin Hope

2020 ROSÉ

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

The 2020 growing season and harvest was near normal in some ways and very unusual in others. Rainfall was 12% below average with the bulk of the storms occurring in early winter and early spring. Spring frost threats were mild. Vine growth and berry development was normal through spring. Then, Summer brought relentless heatwaves that lasted for days at a time. Wildfires began erupting throughout the state and the region was inundated with smoke from fires burning both to the north and south of Paso Robles from early August through the end of September. This pattern slowed berry development. October was warm and dry, which helped to quickly mature clusters. Harvest was condensed and flurried as most fruit ripened at the same time. Yields were down by 20% but initial and thorough testing showed no damage from the smoke and very promising quality.

WINEMAKING NOTES

Austin Hope Rosé was produced using the direct pressing and saignée methods. With direct pressing, individual lots of grapes were pressed whole cluster with no maceration time, while saignée removed juice immediately following a gentle crushing of the berries. With good timing, both juices can have an incredibly light pink color. The juice from these grapes were then fermented separately, by varietal, in 45% stainless steel and 55% neutral French oak. The wine in oak barrels stayed sur lie for the entirety of aging before the final blend was assembled in early late January of 2021. The wine was gently crossflow filtered before bottling.

TASTING NOTES

Delightfully refreshing, the Austin Hope Rosé has bright red fruit aromas on the nose. On the palette, layers of fresh cut strawberry, white peach and honeysuckle intertwine with a hint of lemon peel. On the finish, bright acidity and a touch of minerality create a wonderful balance.

TECHNICAL NOTES

VARIETAL(S): 65% Grenache and 35% Mourvèdre

AVA: Paso Robles

HARVEST DATE: 9/14/20, 9/29/20, 10/1/20, 10/2/20, 10/7/20 and 10/8/20

OAK PROGRAM: 45% Stainless Steel and 55% Neutral French Oak (Barrels previously used for white wine)

TIME IN OAK: 5 Months

ALCOHOL: 13.50%

pH: 3.59

TOTAL ACIDITY: 0.61 g tartaric/100mL

CELLAR SELECT SERIES

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