

2021 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 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

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 and racked clean, while saignée removed juice immediately following a gentle crushing of the berries. With good timing, both juices have an incredibly light pink color. The juice from these grapes were then fermented separately, by varietal, in 100% stainless steel tanks and barrels. The wine stayed in the stainless vessels for the entirety of aging, with a small portion aged sur lie, before the final blend was assembled in late January of 2022. 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): 66% Mourvèdre and 34% Grenache

AVA: Paso Robles

HARVEST DATE: 9/23/21, 10/1/21, 10/7/21 and 10/14/21

OAK PROGRAM: 100% Stainless Steel TIME IN OAK: 4 Months (No oak)

ALCOHOL: 13.50%

pH: 3.51

TOTAL ACIDITY: 0.58 g tartaric/100mL