

Austin Hope

2022 ROSÉ

In the words of Austin Hope, “*Experimentation is how we chase perfection*”—a mantra that is embodied by our Cellar Select wines. These ultra-limited releases are born of Austin’s longtime relationships with top local growers, providing us with access to the finest blocks at preferred vineyards across Paso Robles.

Many of these wines originate from small experimental batches that yield some of our most creative, compelling and luxurious offerings, all collected under the banner of Austin Hope Cellar Select.

HARVEST NOTES

This Grenache was grown at the Hope family’s estate in the westside Templeton Gap District, where clay-based soils are integrated with small, water-worn limestone deposits that ensure excellent drainage and flavor development. The Mourvèdre comes from one of our favorite vineyards in the eastside Creston District. Both sites provide perfect growing conditions for classic Rhône varieties: warm days, cool nights and afternoon spring and summer breezes with maritime influences from the Pacific Ocean. All of the fruit for this wine was sustainably grown with SIP (Sustainability in Practice) Certified practices.

The 2022 growing season was slightly warmer than average. Mild conditions prevailed through spring and early summer, followed by a heat wave and extended warm temperatures in September that accelerated fruit ripening. On average, the grapes were picked a week earlier than typical.

WINEMAKING NOTES

The fruit was hand-picked and fermented in five-ton, open-top tanks. Daily pumpovers were employed during the first 10 days of fermentation for enhanced color and phenolic extraction. The individual lots were then tasted and tested for their tannin structure to determine the duration of extended maceration, which ranged from 10 to 20 days depending on the lot. After gentle pressing, the separate lots were aged for 10 months in 100 percent once-used French oak barrels. The wine was racked and blended in the summer of 2022, then returned to barrels for additional maturation before bottling in February of 2023.

The 2022 Rosé was produced with both direct-press and saignée methods. For direct pressing, individual lots of grapes were harvested early, pressed whole cluster with no maceration time, and racked clean. This approach cultivates bright acidity and textural crispness. For saignée (French for “to bleed”), we bled off a portion of red wine juice after it was in brief contact with the skins and seeds. This brought an added dimension of lush, rich fruit character. Both methods produce an incredibly light pink color. The juice from each method was fermented separately by variety in stainless steel tanks. The wine remained in the stainless vessels for the entirety of aging, with a small portion aged sur lie. The final blend was assembled and bottled in February of 2023.

TASTING NOTES

The 2022 Rosé presents a beautiful light salmon color and an elegant nose of fresh watermelon and strawberries. These fruit impressions continue through to the palate. The overall mouthfeel is light and crisp and finishes with a splash of citrusy sea salt that makes it perfect to pair with warm summer days.

TECHNICAL NOTES

VARIETAL(S): 69% Mourvèdre and 31% Grenache

AVA: Paso Robles

HARVEST DATE: 9/2/22 and 9/14/22

BARREL PROGRAM: 100% Stainless Steel

TIME IN BARREL: 3 Months

ALCOHOL: 12.00%

pH: 3.48

TOTAL ACIDITY: 0.57 g tartaric/100mL

TASTING WINDOW: 2023 - 2024

CELLAR SELECT SERIES

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