

# Austin Hope

## 2023 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

The 2023 growing season was cooler and wetter than recent years. Near-record rainfall filled soil profiles while a cooler spring and summer facilitated good vine growth but slowed berry and cluster development. The result was a later harvest. Fortunately, the autumn weather was warm and consistent which helped to fully mature berries. The result was a balanced crop with ripe fruit, high tannins and anthocyanins, all indicators of high quality.

### VINEYARD NOTES

We sourced grapes from two districts: Templeton Gap and Creston. Our Estate Grenache is grown in the Templeton Gap district, which is a near-perfect condition for the varietal; Warm days, cool nights and afternoon spring and summer breezes with some maritime influence from the Pacific Ocean, just 22 miles away. Soils are clay-based but integrated with small, water worn limestone deposits that help to keep the soil well-drained. The Creston district is a high river plain. Creston district’s soil is unique to the AVA in that they are gravelly in nature and riddled with water-worn ancient seabed deposits. These attributes help with vine balance and intense flavors.

### WINEMAKING NOTES

The 2023 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 2024.

### TASTING NOTES

This Rose has a beautiful light salmon color and elegant nose to suit. A blend of Mourvèdre and Grenache, aromas of fresh watermelon and strawberries continue through to the palate. The overall mouthfeel is light and crisp and finishes with splash of citrus sea salt that makes it perfect to pair with warm summer days.

### TECHNICAL NOTES

VARIETAL BREAKDOWN: 64% Mourvèdre 26% Grenache 10% Syrah

AVA: Paso Robles

HARVEST DATE: 10/18/2024, 10/25/2023, 10/26/2023

TIME IN OAK: 0

FILTRATION: Crossflow

OAK PROGRAM: 100% Stainless Steel

TOTAL ACIDITY: 0.57 g tartaric/100mL

pH: 3.50

ALCOHOL: 13.50%

CELLAR SELECT SERIES

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