

Austin Hope

2021 SAUVIGNON BLANC

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

Situated on a high elevation, south facing slope, this Sauvignon Blanc vineyard was especially balanced throughout the growing season and ripening was not an issue. The location allows for even hours of sunlight on each side of the vine which aides in fruit maturity. Daily afternoon breezes ensured that even through high heat occurrences, the vineyard was cooled, allowing for transpiration. We harvested a portion of the vineyard on August 19th at a lower brix and high acidity, then waited nearly two-and-a half weeks to harvest the rest at a higher brix and lower acidity.

WINEMAKING NOTES

After harvesting, grapes for the Austin Hope Sauvignon Blanc were whole-cluster pressed into stainless steel tanks for settling. The juice was then racked off its heavy lees into barrels and tanks for fermentation 47% of the juice was barrel fermented in a mix of new, one to two time used and neutral, while the other 53% was fermented in stainless steel. The barrel fermented portion saw 5 months of sur-lie aging and during the middle three months, the barrels were stirred monthly to add to the creamy nature of the wine. After the final blend was assembled, the wine was gently crossflow filtered before bottling

TASTING NOTES

Our Sauvignon Blanc is a clean pale yellow that pairs beautifully with the Meyer lemon nose and hints of lemon grass. Flavors of sweet lemon curd a touch of vanilla are livened by the slightest hint of uncut jalapeno. This medium bodied white has an inherent creaminess from neutral oak barrels and splash of acid that excites. Enjoy with fresh oysters or your next sushi dinner.

TECHNICAL NOTES

VARIETAL(S): Sauvignon Blanc

AVA: Paso Robles

HARVEST DATE: 8/19/21 and 9/7/21

OAK PROGRAM: 53% Barrel Fermented (mix of New, 1x and 2x, and Neutral) and 47% Stainless Steel

TIME IN OAK: 5 Months

ALCOHOL: 14.50%

pH: 3.57

TOTAL ACIDITY: 0.58 g tartaric/100mL

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