

Austin Hope

2022 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

We source this Paso Robles Sauvignon Blanc from a vineyard that sits high above the city of Paso Robles in the Estrella district. Situated on a south-facing slope with a fairly steep aspect allows us to manipulate the vines to take full advantage of the summer days while providing good shading for the clusters.

Wind gusts are common at this elevation from both the north and the south, providing a much-needed cool-down on warm days. This vintage was the second crop for these young vines.

The 2022 growing season was slightly warmer than average. While generally mild in spring with few frost events, the summer months were mild with unusually long heat events lasting five to seven days. Veraison was fairly mild and berries quickly matured. Early September saw very warm temperatures for an extended period. This rapidly increased brix and grapes were harvested about a week earlier than normal.

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 52% of the juice was barrel fermented in a mix of new, one to two time used and neutral, while the other 48% 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 in January 2023, 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): 100% Sauvignon Blanc

AVA: Paso Robles

HARVEST DATE: 8/5/22 and 8/22/22

OAK PROGRAM: 50% Barrel Fermented (Mix of New, 1x and 2x, and Neutral) and 50% Stainless Steel

TIME IN OAK: 6 Months

ALCOHOL: 14.50%

pH: 3.57

TOTAL ACIDITY: 0.58 g tartaric/100mL

DRINKING WINDOW: 2023 - 2025

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