

Austin Hope

2023 SAUVIGNON BLANC

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 source our Sauvignon Blanc from three areas: the Paso Robles Highlands district and the Estrella district, both in the Paso Robles AVA and Santa Barbara County. The key to growing quality Sauvignon Blanc along the Central Coast is to carefully manage the vine’s canopy, allowing for plenty of shade coverage in the warmer areas while allowing for good airflow to the clusters that allows the tropical flavors to develop. Our grower partners delivered this year with both.

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 88% of the juice was barrel fermented in a mix of 1/3 new, 1/3 one to two time used and 1/3 neutral, while the other 12% 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 2024, 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 BREAKDOWN: 100% Sauvignon Blanc

AVA: Paso Robles

HARVEST DATE: 9/13/2023 & 10/11/2023

FILTRATION: Crossflow

OAK PROGRAM: 5 Months

TIME IN OAK: 88% Barrel Fermented (Mix of New, 1x and 2x, and Neutral) and 12% Stainless Steel

TOTAL ACIDITY: 0.58 g tartaric/100mL

pH: 3.62

ALCOHOL: 14.50%

PRODUCTION: 1500 Cases

DRINKING WINDOW: 2024- 2026

CELLAR SELECT SERIES

P.O. BOX 3260, PASO ROBLES, CA 93447 P: 805 238 6979 WWW.HOPEFAMILYWINES.COM