

# Austin Hope

## 2021 SANTA BARBARA COUNTY GRENACHE

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 found good fortune in sourcing fruit from two very different vineyards in Santa Barbara County that each bring something special to the table. One is an up-and-coming vineyard just south of the town of Orcutt along the 101 highway. Sandy soils prevail here where the vineyard is tucked into gentle, rolling slopes. While seasonal marine layers occur almost daily through summer in the morning, late summer warms to allow slow fruit maturation. The other site is a historic Grenache vineyard situated at 1400' elevation against the San Rafael mountains of Santa Barbara County in well drained Chamise Shaly Loam soils and is known for consistently elegant Rhône varietals. Located above the summer fog layer on the valley floor, this Grenache vineyard expresses richness and deep color due to long, warm days and cooling nights during the growing season.

The 2021 growing season was very typical where the early morning marine layers gave way to warm days and light breezes throughout the growing season. Some mid-summer heatwaves delayed growth a bit, but late-summer cooling resulted in a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.

### WINEMAKING NOTES

Hand-harvested clusters were sorted in the vineyard to assure only the highest quality would reach the winery where they are gently destemmed. After being destemmed, these lots are fermented in a four-ton stainless-steel open top fermenter for 20 days. After daily pump-overs (for color and tannin extraction) the tanks are tasted and analyzed for their tannin and structure to determine the length of extended maceration. The lots were aged separately for 12 months, in 40% Twice Used French Oak, 60% Neutral French Oak. The lots were racked once during its cellar life, with the second to blend the lots together then barreled down in 62% New French Oak, 38% Twice Used French Oak where the lots will rest for three months until the final racking, just prior to filtering and bottling in February of 2023.

### TASTING NOTES

Winemaker Austin Hope has long been a proponent of Grenache. Now comes this captivating cool-climate expression of this classic Rhône variety, grown in the diverse terroirs of Santa Barbara County. Matured for 15 months in French oak barrels, Austin Hope Santa Barbara Grenache is fresh, sleek and expansive with hints of loam and lavender—vivid signatures of the wine's coastal roots.

### TECHNICAL NOTES

VARIETAL(S): 100% Grenache

AVA: Santa Barbara County

HARVEST DATE: 10/29 and 10/30/2021

PRE-BLEND OAK PROGRAM: 40% Twice Used FO, 60% Neutral FO for 12 months.

POST BLEND OAK PROGRAM: 62% New FO, 38% Twice Used FO for 3 months.

TIME IN OAK: 15 months

FILTRATION: Crossflow

ALCOHOL: 14.50%

*Cellar Select Series*