

# Austin Hope

## 2021 SANTA BARBARA COUNTY SYRAH

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

While the growing region of Los Alamos in Santa Barbara County is not an AVA, it is distinct from other regions within the county. Located along the 101 highway between Santa Maria and Buellton, the unique sandy dune hills and sandy loam flats provide for a diverse group of varietal to flourish. We source from a premiere Syrah vineyard located near the heart of Los Alamos. This Syrah grows well on the slopes of the site. The microclimate is a perfect blend of summer morning marine layers and warm afternoons which both add complexity and depth of color.

A second vineyard we source is a historic 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 60% Twice used French Oak, 40% Neutral French Oak. The lots were racked once during its cellar life, with the second to blend the lots together then barreled down in 50% New French Oak 50% 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

A wine from some of the oldest Syrah vineyards in Santa Barbara County, reflecting the roots of the California Syrah movement. Santa Barbara County's ultra-coastal terroir is vividly reflected in this limited-edition Syrah, most notably with its meaty character and white pepper spices. The palate is juicy and sumptuous, with soft energy on the finish. A must-try for fans of cool climate Syrah.

### TECHNICAL NOTES

VARIETAL(S): 100% Syrah

AVA: Santa Barbara County

HARVEST DATE: 10/22, and 10/29/2021

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

POST BLEND OAK PROGRAM: 50% New FO, 50% Twice Used FO for 3 months.

TIME IN OAK: 15 months FILTRATION: Crossflow ALCOHOL: 14.50%

**CELLAR SELECT SERIES**

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