

















## HOPE FAMILY WINES

### Quest 2021

**\$38.00**

\* Suggested retail price



|  |                       |   |
|--|-----------------------|---|
|    | Product code          | 14940474  |
|    | Licensee price        | \$33.05   |
|    | Format                | 12x750ml  |
|    | Listing type          | Private import  |
|    | Status                | Unavailable   |
|    | Type of product       | Table Wine  |
|    | Country               | United States   |
|    | Regulated designation | American Viticultural Areas (AVA)                                     |
|    | Region                | California  |
|    | Varietal(s)           | Cab Franc 50 %  |
|    | Varietal(s)           | Cab Sav 50 %  |
|    | Alcohol percentage    | 14.5%   |
|    | Colour                | Red   |
|    | Closure type          | Cork  |
|    | Aging vessel type     | 8 MONTHS IN USED AMERICAN OAK,<br>3 MONTHS IN 65% NEW AMERICAN<br>OAK |
|  | Length of aging       | 11 months   |



#### TASTING NOTES

This blend displays a beautiful herbaceous nose of anise seed, warm chocolate, and fresh mint. On the palette flavors of black fruit, dark chocolate, and slightly earthy nuance of leather are present. On the finish, soft fine tannins leave a light coat on the palette and mingle with a delicate touch of acidity that balance the wine allowing the flavors to linger.

#### PRODUCT NOTES

Quest is a wine that aims to express the increasingly recognized potential and excitement of Paso Robles. It is a blend of Cabernet Sauvignon and Cabernet Franc that showcases the luscious softness and depth produced in our mountainous, oakstudded, maritime-influenced home.

#### PRODUCTION NOTES

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.