

















HOPE FAMILY WINES

AUSTIN Paso Robles Chardonnay 2022

\$25.25

* Suggested retail price



	Product code	15364149
	Licensee price	\$21.96
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Pending
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	San Luis Obispo, Paso Robles
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	13.5%
	Colour	White
	Closure type	Cork
	Aging vessel type	French oak barrels (20%) and stainless steel tanks (80%)
	Length of aging	8 months



TASTING NOTES

A beautiful golden hue anticipates bright tropical notes on the nose. This wine shows riper warm-climate qualities that are harmoniously balanced with the brisk acidity and lemon zest notes of the cool-climate fruit. The entry is clean and fresh, gaining midpalate weight with layered tropical and honeydew flavors, all finishing with a crisp flourish. A wine that begs for another sip.

PRODUCT NOTES

Paso Robles is home to many dreamers and self-starters—those who have the spirit and drive to create their own destiny. Paso Robles entices us to be our best, to create the most from the land and all that it produces. This wine is a tribute to those who, like our winemakers, believe in Paso Robles and its greatness.

PRODUCTION NOTES

After harvesting, Chardonnay grapes were whole-cluster pressed into stainless steel tanks for cold settling at 30 degrees. The juice was then racked off the heavy lees into French oak barrels (20%) and stainless steel tanks (80%) for fermentation. The barrel fermented portion saw eight months of sur lie aging and the barrels were stirred monthly during the first three months to enhance the creamy nature of the wine.