Cabernet Sauvignon has long been part of the Hope family’s viticultural history. Growing up in his family’s vineyards, Austin Hope has spent much of his life around the fabled varietal. Three important individuals would help mentor his character; Austin’s father Chuck Hope and his uncle Paul paved the way for his future success, instilling in him life lessons of perseverance and determination, while winemaker Chuck Wagner taught him the nuances of crafting world-class Cabernet Sauvignon. As a TRIBUTE to the three men who helped influence his path, Austin Hope created Treana Cabernet Sauvignon – a wine that encapsulates the quintessential learnings over the course of his career.

HARVEST NOTES
The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase, we experienced very warm weather that affected berry growth on many varietals. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics and quality.

WINEMAKING NOTES
After harvest, vineyard lots were fermented individually in stainless-steel tanks for 14 to 20 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The varietals were aged separately for 15 months in a combination of 10% new barrels and 5% once used, of which 78% was French and 22% American Oak. The initial blend was assembled in the late fall of 2018 and aged an additional three months in 64% brand new oak and 24% once used, of which 100% was French Oak. The wine was racked only twice during its cellar life, with the final racking occurring just prior to bottling.

TASTING NOTES
An excellent display of Paso Roble Cabernet. At first glance, this dark crimson wine sets the stage for the beautiful aromas of warm chocolate, roasted coffee & toasty cedar. On the palate, intense dark fruit, sweet vanilla combine with smoky-oak to give a long rich mouth feel that finishes with balanced acidity and moderate, velvety tannins.

VARIETAL BREAKDOWN: 85% CABERNET SAUVIGNON, 8% MERLOT, 4% PETITE VERDOT, 3% PETITE SIRAH
VINTAGE BREAKDOWN: 2017
AVA: PASO ROBLES
OAK PROGRAM: PRIOR TO BLENDING: 15 MONTHS IN 10% NEW, 5% ONCE USED OAK – 78% FRENCH, 22% AMERICAN OAK
AFTER BLENDING: 3 MONTHS IN 64% NEW, 24% ONCE USED OAK – 100% FRENCH
FILTERED: CROSSFLOW
BOTTLED: FEBRUARY 8, 2019
PRODUCTION: 27,000 CASES
TOTAL ACIDITY: 0.63 TAR/100ML
PH: 3.82
ALCOHOL: 14.5%

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