



AUSTIN HOPE WINERY

\$70.00

* Suggested retail price

Cabernet Sauvignon
Paso Robles 2019

	Product code	13941053
	Licensee price	\$60.68
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	San Luis Obispo, Paso Robles
	Varietal(s)	Cabernet Sauvignon
	Colour	Red
	Sugar	Dry
	Closure type	Cork

ABOUT THIS WINERY

In 1978, a family of four arrived in Paso Robles to start a new life. At the time, fewer than a thousand acres of grapes had been planted in the region. Chuck Hope left his job in beverage distribution to become a farmer, settling his family, planting apples and grapes, and learning how to farm in Paso. In time, the Hope family became one of the area's top grape growers.

TASTING NOTES

The classic ruby color of this wine is stunning and sets the stage for this robust Cabernet Sauvignon. On the nose, aromas of tobacco, dark chocolate shavings, fresh black currant and hints of savory notes. On the palate, layers of vanilla, coco powder, juicy cherry, baking spices and signature tobacco create a full body wine that is balanced by a splash of fresh acid and round, refined tannins.

PRODUCT NOTES

Paso Robles is one of California's most pastoral domains. Its name roughly translates to "Passageway of Oaks," and indeed, majestic trees mark the landscape. Amongst the rolling hills and native habitat lie manicured vineyards, where ideal soil exists for farming Cabernet. Dry, warm conditions are typical, yet evenings are chilled by a breeze from the Pacific Ocean just 18 miles to the west, allowing fruit to ripen into luxurious richness.

PRODUCTION NOTES

After harvesting the grapes, select vineyard lots were fermented individually in stainless steel tanks for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The lots were aged separately for 11 months in a combination of 10% new, 25% once used, and 65% two times used French Oak. The final blend is a combination of tasting and blending the best lots.

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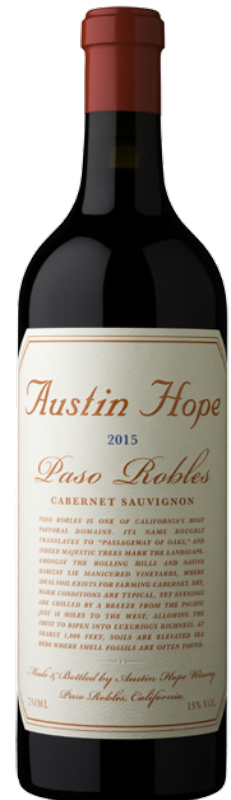
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were determined and the initial blend was assembled in late summer of 2015 as a whole, t...

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