

10 at-home tasting

Hope Family

January 2021



Liberty School
Cabernet Sauvignon



Troublemaker
Red Blend



Treana
Chardonnay

The Hope family has been farming in Paso Robles for more than 30 years. When they arrived in this largely overlooked farming region, they planted apples and grapes. Little did they know that the rolling, oak-studded terrain of Paso Robles would one day become a viticultural terroir of significance and one of the top wine-growing regions for quality red wine on the Central Coast. Today, the Hopes cultivate mature vineyards of the varieties best suited to their area including Cabernet Sauvignon, Syrah, Merlot, Mourvedre, and Grenache. The terroir of this domain shows itself in its unique regional character and the expression of Paso Robles is displayed in the glass with spice, licorice, and berry in the nose, and soft textures and silky tannins on the palate.

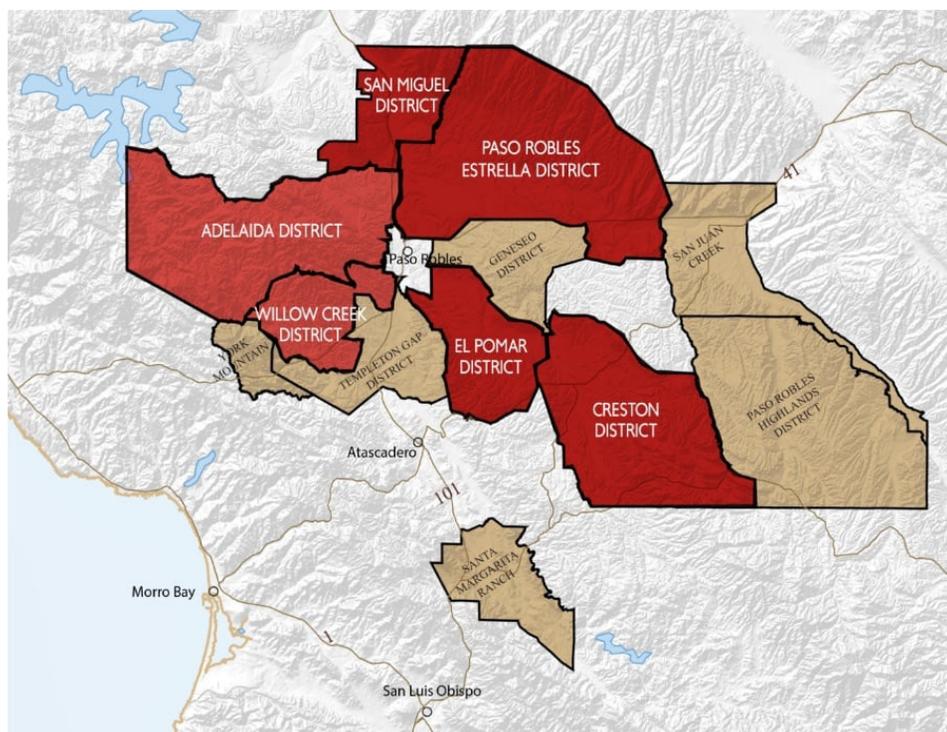
Hope Family Wines consists of five individual brands: Liberty School, Treana, Quest, Austin Hope, Troublemaker.

for customers of

ANDOVER | BLAINE | CHANHASSEN | COTTAGE GROVE | OSSEO | PLYMOUTH | RAMSEY | ROSEMOUNT | ROSEVILLE | ST. LOUIS PARK | VADNAIS HEIGHTS
| WOODBURY |

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Place Matters



Cabernet Sauvignon has long been part of the Hope family's viticultural history. In Paso Robles and throughout the region, Hope Family Wines has long-standing relationships with over 50 growers to ensure only those grapes with the truest varietal characteristics go into our wines. They accept nothing but the best and are willing to work hard to find it. One hallmark of vineyards they work with is careful limitation of crop yields to ensure concentrated flavors. They view the Central Coast as their spice rack, and carefully and purposefully source from vineyards that present true varietal characteristics to produce reliable and delicious wines

Liberty School honors their family's roots with an undying dedication to making quality wines—wines that are made to be shared and enjoyed with the family we are born with and the family we choose. They make wines for those who stay true to their roots and embrace life's journey.

Growing up in his family's vineyards, Austin Hope has spent much of his life around wine. Three important individuals helped mentor his character: Austin's father Chuck and his uncle Paul paved the way for his future success, instilling in him perseverance and determination; winemaker Chuck Wagner taught him the nuances of crafting world-class Cabernet Sauvignon. As a tribute to the three men who influenced his path, Austin Hope created **Treana** Cabernet Sauvignon—a wine that encapsulates his learning over the course of his career.

Wine	Grape(s)	Place	Vinification	Sight	Smell	Sip	Pairings
<p>Liberty School Cabernet Sauvignon</p> 	<p>Cabernet Sauvignon, Syrah, Merlot, Petite Sirah</p>	<p>Paso Robles (Geneseo, El Pomar, Estrella)</p>	<p>fermented in stainless steel tanks, 14 months in 35% new French barriques</p>	<p>deep violet with purple reflections</p>	<p>ripe red fruits, delicate violet, mocha</p>	<p>intense mouthfeel, blueberries, blackberries, leather, cinnamon</p>	<p>roast turkey, grilled steak, salmon</p>
<p>Troublemaker Red Blend</p> 	<p>48% Syrah, 26% Grenache, 17% Mourvedre, 5% Zinfandel, 4% Petite Sirah</p>	<p>Central Coast (Paso Robles, Arroyo Grande Valley, Central Coast, Monterey, Suisun Valley, Lodi)</p>	<p>aged in oak for a minimum of 15 months and a maximum of 27 months, depending on the vintage; French and American oak barrels</p>	<p>deep purple</p>	<p>black fruit, cherry and spicy black pepper</p>	<p>loads of vanilla, caramel, and black currant gracefully evolve into soft supple tannins and a balancing zing</p>	<p>lamb shanks in red wine and roasted garlic, grilled lamb lollipops, stuffed lamb tenderloin</p>
<p>Treana Chardonnay</p> 	<p>90% Chardonnay, 5% Marsanne, 3% Vionier, 2% Sauvignon Blanc</p>	<p>Central Coast, CA</p>	<p>racked off heavy lees into barrels and tanks for fermentation; stainless steel and barrel fermented; barrel sur-lie stirred monthly for creaminess</p>	<p>bright and straw-colored</p>	<p>rich toasted notes of caramel</p>	<p>medium-bodied bright citrus, creamy honey nuances linger through the finish and blend with light minerality</p>	<p>cheese, shellfish, caesar salad, roast duck, turkey pot pie</p>