

Vintage 2024, I know you, you are home

I read once that you never dream about your present, only about your past. It is one thing to work in a place, and another to be home there.

We are so lucky to have found this home for Hope Well. These are the hills I grew up in. While our previous site was home for many years, my roots are on this side of the hills. The way the wind sets in, the way the shadows fall, the soil and the rocks, they are what I set my benchmarks by. They are as familiar to me as the smell of my mother and children.

Hope Well is home. In 2022 and 2023 I was listening, not wanting to presume, just to listen and learn. In 2024 when the spring broke cold and slow, and things were lazy to wake, the color of the leaves as they struggled with spring fever, a scene from my past and I still knew all my lines.

This is a late site. In most years the Chenin will come in as the lights of autumn dim and we will be cold when we bring her in. And I won't be afraid. This will not be a constraint but a gift. And this is the testament. This wine radiates energy.

~ Mimi

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Hope Well 2024 Chenin Blanc Estate Grown, Eola-Amity Hills

Harvested October 10, 2024
100% Chenin blanc
100% organically farmed
Whole cluster pressed
Barrel fermented in neutral french oak
No commercial yeasts or bacteria were used
Alcohol 12%, pH 3.07
168 six-pack cases produced
Bottled April 2025

2024 seemed like it was going to be late and then a few warm days got people picking. Nonetheless we laid long on the vine in our new home and were richly rewarded with the magic that only happens with time and patient attention. The verve of this Chenin blanc is a laser of concentration without weight. There is a tension that pulls you in and holds you long after the wine has left your tastebuds.

The only sad note is that we don't have more. But we try to make it count.

Human. Nature. Hope Well