

2019

However benignly we began the growing season in 2019, unprecedented humidity through July and August kept us on our toes until September, when rains paused the harvest trajectory. We waited. This is our kind of year, when the pressure is high and everything is on the line. These are the years that define our intent.

We were rewarded for gutting out the rains by a dry and cool spell that brought a beautiful array of flavor and aroma that peak in 'cool' harvests, when we easily pass 110 days after flowering and still have green leaves and time to spare.

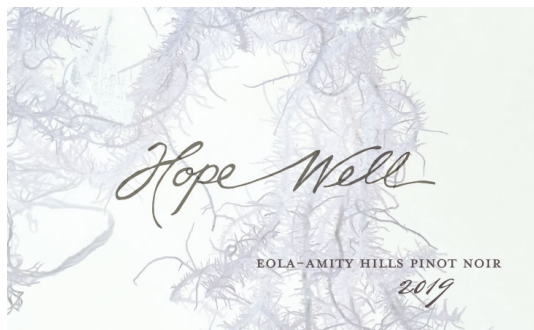
The dawn of the 2019 harvest was greeted by the shouts and smiles of a group of remarkable people I've known since I was a child. The crew that has worked with my family through the decades, also works with me at Hope Well. The work I am able to do because they belong here means everything to the mission of this place. At Hope Well I am asking them to take a journey with me and this place. To take that walk I cannot just ask them to go out and do a particular job. I need them to understand the reason everything looks so different here. I need them to understand that our work is always toward the goal of repairing a relationship with this land. I need them to see how everything fits together.

As we trampled out this vintage together, I was never more grateful for the system that my family has fought to maintain for more than twenty years, to provide full-time work, benefits, and proper working conditions, even as the world turns away from any permanent labor model.

There is real levity in the vines here. We do serious work with great joy in our hearts.

A mi gente: José Luís, Victor, Chapo, Tito, Joaquín, Blanca, Catalina, Asunción, Jesús, Nicolasa, Francisco, Maria, Isabel, Cente, gracias muchísimas por todo, cada día, cada año.

~ Mimi



Hope Well 2019 Pinot Noir Eola-Amity Hills

Harvested September 27, 2019

100% Pinot Noir

100% organically farmed

100% destemmed

Not inoculated

10% new french oak

Alcohol 12.6%, pH 3.73, TA 5.6 g/L

250 six-bottle cases produced

The morning of harvest was nice and cold, so the must took 2 days to push a cap. One pumpover only for this lot, just a gentle submersion of the cap every day to coax the details out, but not go too far with extraction. No commercial yeasts or bacteria were used.

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Human. Nature. Hope Well