

2021

BENOM
PASO ROBLES

HOC
2021

H O C

Made to reflect the native country of the brothers, Hoc embodies the sense of home and purity derived from their past. Emblematic Carignan brings bright, intense red fruits and herbal qualities complimented by a savory finish that entices the palate. Carignan's roots can be traced back to Spain and made its way into Southern France where it was planted in the Fabre family's old estate. Deepened by Syrah's dark spice and acidity and Cabernet Sauvignon's minerally driven tannins Hoc is balanced yet playful. A full-bodied, bold wine with a bright burst of flavor, this alluring blend toasts the ancestral expression of the Languedoc terroir.

AVA: Willow Creek, Edna Valley, Adelaida, Santa Barbara

VINEYARDS: Dusi, Paperstreet, Gateway, Parrish, L'Aventure, Hawks Hill, Spanish Springs, White Hawk

DRINKING WINDOW: 2024 to 2031+

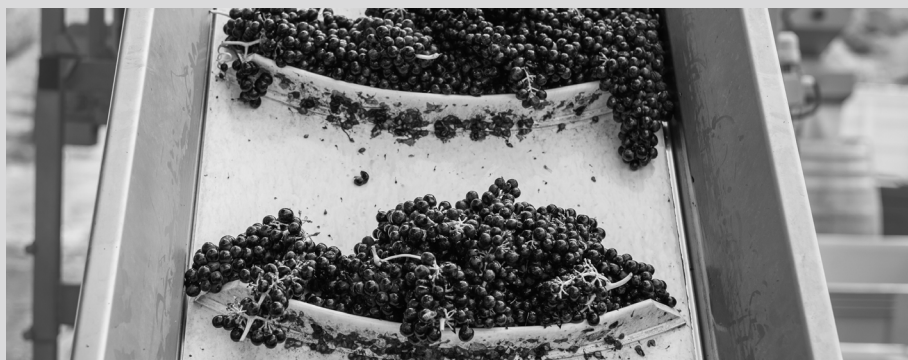
ALCOHOL: 14.4%

FERMENTATION: 3 weeks in Stainless

AGING: 18 months in 40% New Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

Slow building and beautiful, Hoc 2021's scarlet shade is as electrifying as the wine itself. The scent reminds you of cold, fresh mountain air. A second inhale bring out bright raspberry with an herbaceous presence drawing the nose in as marzipan and a minerality play with a bit of musk. The palate is savory with citrus like umami dancing with sudachi. Pink peppercorns and a splash of pomegranate flow into a chalky limestone finish. An oneiric tribute to the Languedoc Roussillon.



THE BLEND

55% Carignan
23% Cabernet Sauvignon
22% Syrah

