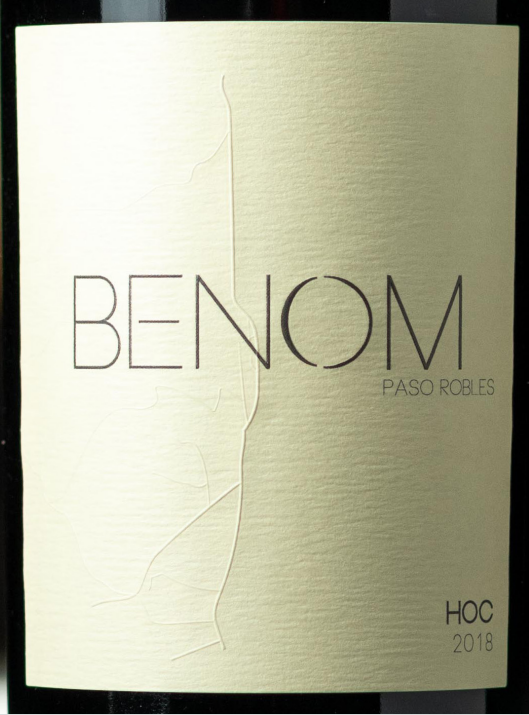


2018



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: Adelaida, Edna Valley, Mendocino

VINEYARDS: Parrish Family, Spanish Springs, Colombini

DRINKING WINDOW: Now to 2030+

ALCOHOL: 14.8%

FERMENTATION: Co-fermented 3 weeks in Stainless

AGING: 18 months in 20% New Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 62° F



TASTING NOTES AT TIME OF RELEASE

It works beautifully, yielding impressive cassis and redcurrant fruits as well as complex tobacco, leafy herbs, peppery, and a kiss of iron that shows more on the palate. With medium to full-bodied richness, it has a stunning sense of elegance, incredibly polished tannins, and a great finish.



THE BLEND

35% Syrah
48% Cabernet Sauvignon
17% Carignan