

2019



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: Mendocino, Adelaida, Willow Creek, Edna Valley

VINEYARDS: Colombini, Hawks Hill Ranch, Parrish Family, Jada, Gateway, Spanish Springs

DRINKING WINDOW: Now to 2030+

ALCOHOL: 14.6%

FERMENTATION: 3 weeks in Stainless

AGING: 18 months in 30% New Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

The nose is deeply floral with notes of violet and rose petal welcoming cherries and rhubarb. The bouquet eventually softens into fig and earthy notes as it warms up. On the palate there are alluring savory elements from the Carignan, the notes of plum quickly make way for herbaceous spice before ultimately finishing on roasted almonds and Tonka Bean.



THE BLEND

15% Syrah
33% Cabernet Sauvignon
52% Carignan