

2020



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, Willow Creek, Edna Valley

VINEYARDS: Paperstreet, Parrish Family, Gateway, Spanish Springs

DRINKING WINDOW: Now to 2032+

ALCOHOL: 14.3%

FERMENTATION: 3 weeks in Stainless

AGING: 18 months in 50% New Oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

Herbaceous spice and dark fruits enthrall the nose of the 2020 vintage of Hoc. Floral notes of violets and rose mix with earthier nuances descending into cassis, blueberry and brambleberry shrub. On the palate, this scarlet blend boasts alpine strawberry and tart, sour cherry with a hint of yuzu before middle notes of dry green herbs and acai take hold. The mouthwatering finish of currants and strawberry chutney lingers for some time and calls for another sip.



THE BLEND

54% Carignan
24% Syrah
22% Cabernet Sauvignon

