

2022



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, SLO Coast, Adelaida

VINEYARDS: Dusi, Paperstreet, Spanish Springs, Hoyt, Parrish, G2 North, Gateway

DRINKING WINDOW: 2026 to 2034+

ALCOHOL: 14%

FERMENTATION: 3 weeks in stainless steel

AGING: 18 months in 38% new French oak

RECOMMENDED CELLAR TEMPERATURE: 55-60° F

RECOMMENDED SERVING TEMPERATURE: 60-62° F



TASTING NOTES AT TIME OF RELEASE

The 2022 Hoc is beautifully nuanced, with a vibrant hue that reflects its expressive character. The nose draws you in with bright raspberry, fresh herbal notes, and an invigorating freshness. On the palate, savory gamey hints are balanced by lively cherry and strawberry flavors. The same freshness carries through, enhancing the red fruit profile and providing a subtle lift. The finish is long and refined, with a lasting impression of freshness and depth.



THE BLEND

56% Carignan
22% Cabernet Sauvignon
22% Syrah

