

Austin Hope

2016 GRENACHE

Vineyard Notes

The 2016 Austin Hope Grenache was grown on the Hope Family Vineyard, located just 20 miles from the Pacific Ocean in the Templeton Gap district of Paso Robles. The site's rocky soils of clay and limestone make it ideal for the Rhône varieties to which it is planted – Syrah, Grenache, Mourvèdre and Roussanne. Our Grenache blocks are planted in high-density, 5' x 5' spacing, and the vines are carefully managed to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest Notes

The anticipated El Niño gave us about eight inches of rain in Paso Robles, which was less than hoped for, but much needed after the four prior drought years. The rainfall had a positive effect on fruit quality and yields, specifically for the Rhone and Bordeaux varietals. In 2016, most varieties of grapes came in above average in terms of yield and quality, which was a welcomed surprise. The overall 2016 vintage delivered high quality fruit with above expectations on color and fruit intensity.

Winemaking Notes

Six Grenache clones were used in the 2016 blend: Garnacha Clone 814 (Spain), Alban (Rayas CDP, France), Tinta Clone 01 (Spain), Clone 362 (France), Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles) and Clone 513 (France). The grapes were hand-picked and fermented separately by vineyard block in five-ton, open-top tanks. After daily pump-overs (for color and tannin extraction) for 10 days, the tanks were tasted and analyzed for their tannin and structure to determine the length of extended maceration. The wines were held on their skins for an additional 30 to 60 days before they were barreled down into 54% new and 46% once used French oak barrels where they aged for 31 months. The Grenache was racked once during aging and a second time to create the final blend just prior to bottling in June of 2019.

Tasting Notes

Deep ruby in color, the 2016 Austin Hope Grenache has classic aromas of dark black cherry, herbaceous hints of anise & fresh rose petals. On the palate, rich flavors of leather and smoke are balanced by luscious dried cherries and blue berries. As the flavors evolve on your palate you are left with juicy acidity, a touch of fresh berry juice and refined tannins that linger.



VARIETALS: 97% GRENACHE, 3% ROUSSANNE
AVA: PASO ROBLES – TEMPLETON GAP DISTRICT
HARVEST DATE: SEPTEMBER 22-24, 2016
OAK PROGRAM: 54% NEW, 46% 1X USED FRENCH OAK
TIME IN OAK: 31 MONTHS
FILTRATION: CROSSFLOWED PRIOR TO BOTTLING
PRODUCTION: 1150 CASES (12 PACKS)
TOTAL ACIDITY: 0.55 G TARTARIC/100ML
PH: 3.91
ALCOHOL: 15%