

# TROUBLEMAKER

BY AUSTIN HOPE

*“As a teenager, I was a bit of a troublemaker. So, as punishment, my father would send me to work in the family vineyard. But it turns out it wasn’t punishment at all—I loved being out there. It was the beginning of a lifelong passion.”*

*-Winemaker Austin Hope*

## BLEND 18

Comprised of varietals that flourish in Paso Robles’ distinct growing region, Troublemaker consists of Syrah, Mourvèdre, Petite Sirah, Grenache and Zinfandel. Syrah is the backbone of the wine, setting the stage for a fruit-forward style and a full body. Petite Sirah contributes to the deep ruby color. Sweet and bright red fruit flavors of Grenache blend with the rustic and lively flavors of the Mourvèdre, while Zinfandel adds its signature zing to round out the blend.

## VINEYARDS & WINEMAKING

We sourced our grapes primarily from the Paso Robles AVA with some coming from south San Luis Obispo County and Monterey County. The microclimates we sourced from in Monterey County and San Luis Obispo County produce Syrahs with depth in color good structure and soft tannins. Where Paso Robles Syrahs lend fruit-forward flavors, structure and great color. The other Rhône varietals sourced from the Paso Robles AVA provide balanced flavors and deep color. And, of course, we source just a little bit of Zinfandel to honor its heritage in Paso Robles. We look for well-drained, gravelly soils that help with vine balance and consistent flavors. We harvest from mid-September to late October. Harvest months are typically warm and dry, aiding in fruit maturity. Our growing season is long, aiding in pronounced and balanced flavors and color.

The grapes were harvested, crushed, then cold-soaked prior to fermentation in small, open-top tanks, as well as medium closed-top stainless-steel tanks for 7 to 14 days. Wines were aged in oak for an average of 22 months, depending on the vintage (2017 – 2024). All barrel aging was done in French and American oak barrels, 70% of which were new. Blend 18 was initially assembled in August of 2024 with small adjustments occurring throughout 2025. The final blend was crossflow filtered prior to bottling in late January of 2026.

## TASTING NOTES

This red blend opens with an inviting mix of both dark and red fruit aromatics, highlighted by juicy plum, cracked black pepper, and subtle savory undertones. The palate mirrors the aromatics with vibrant raspberry, peppercorn spice and layers of savory complexity. Along with the expressive fruit and bold character, the wine also showcases balance and finesse. It delivers depth, and polish in a seamless, approachable style.

**VARIETAL(S):** Syrah, Petite Sirah, Mourvèdre, Grenache, Zinfandel

**AVA:** CENTRAL COAST

**OAK PROGRAM:** 70% New French Oak & American Oak

**TIME IN OAK:** 22 months on average

**ALCOHOL:** 14.5%

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