

Austin Hope

2016 MOURVÈDRE/SYRAH

Vineyard Notes

The 2016 Austin Hope Mourvèdre Syrah blend 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. Four Syrah clones and three Mourvèdre clones are planted in separate blocks in the vineyard, all of which are high-density spaced. 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 Rhône 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

Syrah Clone 470 (Garonne, France) and Clone 383 (Hermitage, France) along with Mourvèdre Clone 233 (France) was hand-picked and fermented separately by variety and 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 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 72% new and 28% once used French oak barrels, where they aged for 31 months. The wine was racked once during aging and a second time to create the final blend just prior to bottling in June of 2019.

Tasting Notes

This 2016 blend is a beautifully seductive crimson red that displays black currant and pepper notes that combine with leather and earth aromas. On the palate, savory dried herbs intertwine with black licorice, dried violets and vanilla. This boisterous wines full-body is balanced by velvety soft tannins and a bright touch of acidity that is the backbone for this powerful blend.



VARIETALS: 50% MOURVÈDRE, 50% SYRAH
AVA: PASO ROBLES – TEMPLETON GAP DISTRICT
HARVEST DATE: SEPTEMBER 20-24 & 29, 2016
OAK PROGRAM: 72% NEW, 28% 1X USED FRENCH OAK
TIME IN OAK: 31 MONTHS
FILTRATION: CROSSFLOWED
TOTAL ACIDITY: 0.65 G TARTARIC/100ML
PH: 3.93
ALCOHOL: 15%
PRODUCTION: 309 CASES