

Austin Hope

2016 MOURVÈDRE

Vineyard Notes

The 2016 Austin Hope Mourvèdre 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 Mourvèdre blocks are planted to three different clones in high-density, 5' x 5' spacing. The vines are managed carefully 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

Clone 233 (France) Mourvèdre Grapes were hand-picked and fermented 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 50% new and 50% 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

Our Mourvèdre is one of our most sought after wines from the Hope Family Estate. This small production wine has a deep ruby core and garnet rim. Aromas of dried cranberry and blueberry blend with herbal notes of sage, clove and green tea. On the palate, a slight splash of fresh blueberry quickly evolves to more meaty rich full bodied flavors of smoke, stewed black fruit and hints of coco. The bold firm tannins are balanced by acidity that complete this wine beautifully.



VARIETALS: 94% MOURVEDRE 3% ROUSSANNE 3% GRENACHE
AVA: PASO ROBLES – TEMPLETON GAP DISTRICT
HARVEST DATE: SEPTEMBER 29, 2016
OAK PROGRAM: 50% NEW, 50% 1X USED FRENCH OAK
TIME IN OAK: 31 MONTHS
FILTRATION: CROSSFLOWED PRIOR TO BOTTLING
PRODUCTION: 227 CASES (12 PACKS)
TOTAL ACIDITY: 0.72 G TARTARIC/100ML
PH: 3.74
ALCOHOL: 15%