

Austin Hope

2016 SYRAH

Vineyard Notes

The 2016 Austin Hope Syrah was grown on the Hope Family Vineyard, located just 20 miles from the Pacific Ocean in the Templeton Gap region of Paso Robles. The site's rocky soils of clay and limestone make it ideal for the Rhone varieties to which it is planted. Four Syrah clones are planted in separate blocks in the vineyard, all of which are high-density spaced, ranging from 1750 to 2400 plants per acre. 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

The 2016 blend is comprised of four Syrah clones – 470 (Garonne, France), Caldwell (France via Napa), 383 (Hermitage, France), Caldwell, and Alban (Côte Rôtie, 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 as well as tested for their tannins and structure for determination of their length in extended maceration. These wines were held from 30 to 60 days on their skins before the being aged separately for 31 months in 78% new and 22% once used French oak barrels. The Syrah was racked once during aging and a second time to create the final blend just prior to bottling in June of 2019.

Tasting Notes

The 2016 Austin Hope Syrah is another beautifully brooding Syrah from the Estate Vineyard. Aromas of earth and leather reminiscent of the land it was grown on fill your glass with undertones of mocha. On the palate, the flavor evolves from sweet baking spices of clove and cinnamon to stewed blackberries and roasted dark meat. This intensely rich wine finishes with refined yet firm tannins and invigorating tannins that balances this full bodied wine.



VARIETALS: 93% SYRAH, 4% GRENACHE, 3% ROUSSANNE
AVA: PASO ROBLES – TEMPLETON GAP DISTRICT
HARVEST DATE: SEPTEMBER 20-21, 2016
OAK PROGRAM: 78% NEW, 22% 1X USED FRENCH OAK
TIME IN OAK: 31 MONTHS
FILTRATION: CROSSFLOWED PRIOR TO BOTTLING
PRODUCTION: 960 CASES (12 PACKS)
TOTAL ACIDITY: 0.70 G TARTARIC/100ML
PH: 3.98
ALCOHOL: 15%