Austin Hope

# 2024 LAGREIN & PETITE SIRAH

Austin Hope is in constant motion and a lifelong learner. He continually pushes his team to explore and experiment with new varietals, new techniques and concepts that will ultimately improve the quality of his wines for everyone to enjoy. When a particular trial or experiment exceeds expectations, Austin is able to share it with the Cellar Club. These small production wines are truly the result of his lifelong passion and yours to enjoy.

## HARVEST NOTES

Our 2024 growing season rainfall was above normal following the previous rain season of nearly double the average rainfall. The soil in 2024 was, generally, at full water capacity and a good root flush occurred, helping the overall health of the vines. There were two major frost events in April that affected the crop size in many, but not all, districts. The growing season was cool, and growth was slow. Most of the growing season saw a two-week delay through late summer. There were a few small heat events in summer, and harvest was delayed by two weeks. By early September, there was an extended heatwave from the last week of September through the first week of October. This heat period assisted vines with berry maturity and harvest was quickly in full effect. We completed harvest on October 30 with Cabernet Sauvignon and Syrah being our last deliveries.

We source the Petite Sirah from both the Geneseo and Paso Robles Highlands districts. The Petite Sirah vineyard in the Paso Robles Highlands district is located along a sandy riverbed at 1,100 feet elevation. Sandy-loam soils with ancient seabed attributes including calcareous deposits and shell fossils combine to grow these established vines in a very natural way, meaning low intervention farming. The result is intense color and structure. The other vineyard, located in the Geneseo district, sits at 1,100 feet elevation in well-drained ancient seabed soils. The Lagrein, located in the Paso Robles Highlands, is grown on a well-known vineyard that is one of the very few vineyards to plant Lagrein. At elevations of 1600' with cooling afternoon breezes, the Lagrein easily grows balanced tannins and deep color, which is a very typical trait for the varietal.

## WINEMAKING NOTES

After harvest, one Lagrein lot and two Petite Sirah lots were fermented individually in stainless-steel tanks for 10-14 days. Extended macerations and carefully managed pump overs enhanced the extraction of color and tannin. The varietals were aged separately for 15 months, both of which were aged in 100% twice used French Oak barrels. The lots were racked twice during its cellar life, with the final racking occurring to blend, just prior to filtering and bottling in mid-February of 2026.

## TASTING NOTES

The 2024 Austin Hope Lagrein & Petite Sirah Blend opens with aromas of crushed gravel, dark fruit, and a subtle hint of cocoa. The palate reveals bright flavors of cranberry and tart red fruits reminiscent of rhubarb pie, layered with baking spices and a touch of white pepper. Fresh acidity and well-defined structure bring balance and vibrancy, leading to a lingering finish of red fruit and subtle spice.

## TECHNICAL NOTES

VARIETAL(S): 50% Lagrein and 50% Petite Sirah
AVA: Paso Robles
HARVEST DATE: 10/08/24 and 10/17/24
OAK PROGRAM: 100% Twice Used French Oak
TIME IN OAK: 15 Months
ALCOHOL: 14.50%
pH: 3.77
TOTAL ACIDITY: 0.57 g tartaric/100mL



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