Austin Hope

2024 MALBEC

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. 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 sourced this Malbec from a vineyard in the southeastern portion of the Templeton Gap district. Perched atop a gravelly hillside at 888 feet in elevation, the vineyard benefits from well-drained soils formed from ancient seabed deposits. Its elevation and location allow cool maritime breezes from the Pacific Ocean to funnel through the Templeton Gap, providing relief on the warmest days of the year. This natural cooling helps moderate temperatures and promote slow, balanced ripening of the fruit.

WINEMAKING NOTES

After harvest, the Malbec was fermented in stainless-steel tanks for 10-14 days. Extended maceration and carefully managed pump overs enhanced the extraction of color and tannin. The lots were aged separately for 15 months in 70% 2x used French Oak and 30% Neutral French Oak and American Oak. 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 Malbec opens with vibrant aromas of juicy dark fruits, layered with hints of cherrywood, cracked pepper, and a savory complexity. A subtle salinity adds depth, bringing balance to the wine's expressive dark fruit character. On the palate, the wine is bright and refreshingly juicy, with a delicate watermelon-like freshness beneath layers of blackberry cobbler and blueberry.

TECHNICAL NOTES

VARIETAL(S): 100% Malbec
AVA: Paso Robles
HARVEST DATE: 10/04/24 and 10/17/24
OAK PROGRAM: 70% 2x Used French Oak and 30% Neutral French and American Oak

TIME IN OAK: 15 Months
ALCOHOL: 14.50%
pH: 3.71
TOTAL ACIDITY: 0.58 g tartaric/100mL
DRINKING WINDOW: 2026 - 2033

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