

Austin Hope

2023 ESTATE GRENACHE

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

The 2023 growing season was cooler and wetter than recent years. Near-record rainfall filled soil profiles while a cooler spring and summer facilitated good vine growth but slowed berry and cluster development. The result was a later harvest. Fortunately, the autumn weather was warm and consistent, which helped to fully mature berries. The result was a balanced crop with ripe fruit, high tannins and anthocyanins, all indicators of high quality.

Our estate vineyard, located in the Templeton Gap district, has proven to be a great site for Rhône varieties. We have 13.4 acres planted to Grenache (multiple clones). The coolest district in the Paso Robles AVA, the Templeton Gap provides cooling afternoon breezes during the growing season that allow the clusters to fully develop flavors, structure, and color. Our estate vineyard is farmed sustainably and SIP Certified with a focus on healthy soils. We generously apply compost annually, plant cover crops and do not use herbicides.

WINEMAKING NOTES

In the 2023 blend, three Grenache clones were used: the Tablas Creek Vineyard Selection (Beaucastel CDP), Tinta Clone 01 (Spain), and Garnacha clone 814 (Spain, via France and Paso Robles). The grapes were handpicked and fermented separately by vineyard block in five-ton, open-top tanks. Following daily pump-overs for color and tannin extraction over ten days, the tanks were tasted and analyzed for tannin and structure to determine the length of extended maceration. The wines remained on their skins for an additional 10-15 days before being transferred into 100% twice-used French Oak barrels, where they aged for 18 months. In mid-2025, the final blend was created and aged for an additional four months in 100% once-used French Oak barrels before being racked just prior to bottling in July 2025.

TASTING NOTES

Inviting aromas of ripe red berries and candied fruit rise from the glass, complemented by gentle sweet herbs and a subtle hint of sweet tobacco. On the palate, vibrant raspberry and cherry notes are met with a touch of blood-orange, creating a bright, juicy profile with refreshing tartness. The finish shows surprising lightness and finesse, with a clean burst of acidity that keeps the wine balanced and approachable.

TECHNICAL NOTES

VARIETAL(S): 100% Grenache

AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard

HARVEST DATE: 10/26/23, 10/30/23 and 11/02/23

OAK PROGRAM: 18 Months in Twice-Used French Oak followed by 4 Months in Once-Used French Oak

TIME IN OAK: 22 Months

ALCOHOL: 14.50%

pH: 3.76

TOTAL ACIDITY: 0.57 g tartaric/100mL

DRINKING WINDOW: 2026 - 2036

ESTATE RHÔNE SERIES

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