

Austin Hope

2023 ESTATE MOURVÈDRE SYRAH BLEND

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 Mourvèdre and Syrah are grown in the Templeton Gap district, which is near perfect conditions for the varietal; Warm days, cool nights and afternoon spring and summer breezes with some maritime influence from the Pacific Ocean, just 22 miles away. Plant spacing is 5.5' x 6' which accommodates more plants per acre, thus allowing each plant to produce less fruit with concentrated color and flavors. We have one Mourvèdre block at the vineyard; Clone 369 (Spain via France). It tends to be the last red variety picked each season as it needs time to full mature flavors, tannins and color. Syrah Clone 470 (Garonne, France) and Clone 383 (, Hermitage) were selected for this blend.

WINEMAKING NOTES

Both the Mourvèdre and Syrah were hand-picked and fermented separately by varietal and vineyard block in five-ton, open-top tanks. After daily pump-overs for 10 days to extract color and tannin, each lot was tasted and analyzed for tannin structure to determine the length of extended maceration. The wines remained on their skins for an additional 10–15 days before being barreled down as separate lots into twice-used French oak barrels, where they aged for 18 months. The wine underwent two rackings during its lifetime. The first occurred in the summer of 2024 for blending, after which it was returned to the same barrels. The second and final racking took place in May 2025, followed by an additional four months of aging in once-used French oak barrels, before being racked a final time just prior to bottling in August 2025.

TASTING NOTES

The aromatics of this blend open with dark plum complemented by subtle savory notes and a dusty complexity. On the palate, the wine is rich and dark fruit driven, led by ripe blackberry with undertones of gamey meatiness and a hint of dried herbs and rosemary. The finish is lingering and savory, framed by soft acidity and gentle, mellow tannins that give the wine a smooth, satisfying structure.

TECHNICAL NOTES

VARIETAL(S): 56% Syrah and 44% Mourvèdre

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

HARVEST DATE: 10/17/23, 10/23/23 and 11/01/23

OAK PROGRAM: 18 Months in 100% Twice-Used French Oak followed by 4 Months in 100% Once-Used French Oak

TIME IN OAK: 22 Months

ALCOHOL: 14.50%

pH: 3.77

TOTAL ACIDITY: 0.57 g tartaric/100mL

DRINKING WINDOW: 2026 - 2036

ESTATE RHÔNE SERIES