

# Austin Hope

## 2023 ESTATE MOURVÈDRE

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 4.95 acres planted to Mourvèdre, clone 369. 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

Clone 369 (France) Mourvèdre grapes were hand-picked and fermented in five-ton, open-top tanks. For 10 days, daily pump-overs were conducted to extract color and tannins. Afterward, the tanks were tasted and analyzed for tannin content and structure to determine the duration of extended maceration. The wines were left on their skins for an additional 10 to 20 days before being transferred to 100% twice-used French oak barrels, where they aged for 7 months. In mid-2024, after creating the blend, the wine was blended and aged for an additional 14 months in 100% once-used French oak barrels, before being racked just prior to bottling in August 2025.

### TASTING NOTES

The aromatics are layered with hints of dark fruit, ripe plum and fresh blackberry alongside hints of cocoa. Subtle notes of dried herbs, cedar and a touch of tobacco add warmth and savory complexity. On the palate, bold black cherry and dark fruit flavors lead the way, followed by faint savory undertones, typical of Mourvèdre. The finish is long and structured, with firm tannins and bright acidity balanced by a lush, rounded texture that leaves a lasting impression.

### TECHNICAL NOTES

VARIETAL(S): 100% Mourvèdre

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

HARVEST DATE: 11/01/23

OAK PROGRAM: 7 Months in 100% Twice-Used French Oak followed by 14 Months in 100% Once-Used French Oak

TIME IN OAK: 21 Months

ALCOHOL: 14.50%

pH: 3.81

TOTAL ACIDITY: 0.54 g tartaric/100mL

DRINKING WINDOW: 2026 - 2036

**ESTATE RHÔNE SERIES**

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