

# Austin Hope

## 2023 ESTATE GSM

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 is located in the Templeton Gap district of Paso Robles. We farm sustainably and have been SIP Certified since 2011. We focus on soil health and have not applied herbicides for five years. We compost and lightly till under vine only. This allows the soil microbes to thrive and be a healthy environment for the roots of the vines; a process we know assists in better wine quality.

### WINEMAKING NOTES

The clones selected for this classic blend include Syrah Clone 383 (Hermitage, France), Mourvèdre Clone 369 (Spain via France) and a selection Grenache Clones from France and Spain including Tablas Creek Vineyard Selection Grenache [Beaucastel CDP France via Paso Robles], Garnacha Clone 814 (Spain), Tinta Clone 01 (Spain), and Alban (Rayas CDP, France). All were hand-picked and fermented in five-ton, open-top tanks separated by varietal and vineyard block. 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. The final blend came together in May 2025. From there, the wine rested for four months in 100% once-used French Oak. It was racked with care just before bottling in August 2025 to capture its freshness and balance.

### TASTING NOTES

The nose offers expressive aromas of bright red berries and ripe cherry, complemented by juicy plum that adds weight and richness. Hints of vanilla, brown sugar, and warm baking spices provide an additional layer without overpowering the fruit. On the palate, the wine is bright and lively with a touch of tartness, while remaining smooth and approachable. Notes of cranberry, raspberry, and fresh red cherry shine through, supported by a soft texture that balances the overall profile.

### TECHNICAL NOTES

VARIETAL(S): 75% Grenache, 15% Syrah and 10% Mourvèdre

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

HARVEST DATE: 10/25/23, 10/26/23 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: 3.54

TOTAL ACIDITY: 0.60 g tartaric/100mL

DRINKING WINDOW: 2026 - 2036

ESTATE RHÔNE SERIES

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