

# Austin Hope

## 2023 ESTATE SYRAH

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 15.51 acres planted to Syrah (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

The 2023 vintage consists of three Syrah clones: 383 (Hermitage, France), 470 (Garonne, France), and the newly planted Clone 27.1. The grapes were handpicked and fermented separately by vineyard block in five-ton, open-top tanks. For 10 days, daily pump-overs were carried out to extract color and tannins. After this period, the tanks were tasted and analyzed for tannin content and structure to determine the duration of extended maceration. The wines remained on their skins for 10 to 15 days before being aged separately for 18 months in 100% Once-used French oak barrels. In mid-2025, after the blend was created, the wine was aged for an additional Four months in 100% once-used French oak barrels before undergoing one final racking just before bottling in August 2025.

### TASTING NOTES

On the nose, aromas of cranberry and red fruits lead the way, unfolding into a subtle savory nuance layered with hints of clove and delicate violet florals that provide a perfumed lift. The palate is driven by vibrant yet gentle acidity, supporting flavors of Bing cherry alongside a blend of red and dark fruits, offering depth and richness without excess weight. Balanced and refined, the wine finishes with freshness and a lasting elegance.

### TECHNICAL NOTES

VARIETAL(S): 100% Syrah

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

HARVEST DATE: 10/17/23, 10/23/23 and 10/24/23

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: 3.7

TOTAL ACIDITY: 0.59 g tartaric/100mL

DRINKING WINDOW: 2026 - 2036

**ESTATE RHÔNE SERIES**

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