

Austin Hope

2016 GRACIANO

Harvest Notes

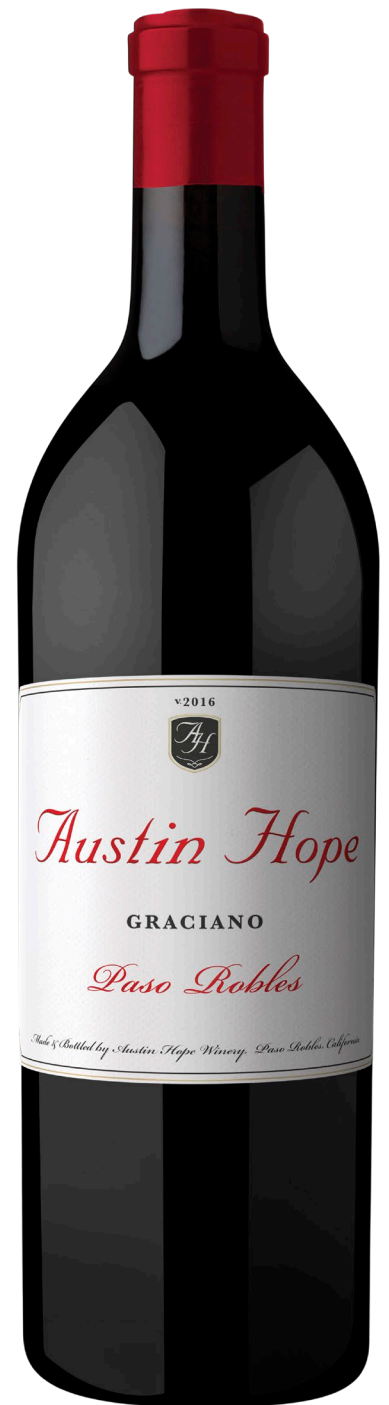
The anticipated El Niño gave us about eight inches of rain in Paso Robles, which was less than hoped for, but much needed after the four prior drought years. The rainfall had a positive effect on fruit quality and yields, specifically for the Rhone and Bordeaux varietals. In 2016, most varieties of grapes came in above average in terms of yield and quality, which was a welcomed surprise. The overall 2016 vintage delivered high quality fruit with above expectations on color and fruit intensity.

Winemaking Notes

Originally sold as the "Monastrell" clone of Mourvedre to vineyard owners on the Central Coast, cuttings sent to UC Davis recently confirmed the fruit to be the varietal Graciano instead. This blend is comprised of 65% Hope Family Vineyard and 35% Paper Street Vineyard (owned and farmed by the Dusi Family). The grapes were hand-picked and fermented separately by vineyard block in five-ton, open-top tanks. After daily pump-overs (for color and tannin extraction) for 10 days, the tanks were tasted and analyzed for their tannin and structure to determine the length of extended maceration. The wines of 2016 were held on their skins for an additional 30 to 60 days before they were racked into mostly new French oak barrels where they aged for 10 months. The Graciano was racked once in September of 2017, aged for an addition 11 months in the same barrels, and racked a second time to blend the lots in mid-Summer 2018. The lots were aged on 100% new American Oak for an additional month before bottling in late Summer of 2018.

Tasting Notes

Our first release of single varietal Graciano displays a beautiful deep violet color with intense aromatics of chocolate brownie & black licorice. This full-bodied wine possess fine tannins that seamlessly integrate with flavors of ripe plum & crisp acidity.



VARIETAL BREAKDOWN: GRACIANO

VINTAGE BREAKDOWN: 2016

AVA: PASO ROBLES

OAK PROGRAM: 73% NEW & 27% 1-2X USED FRENCH OAK FOR 21 MONTHS /100% NEW AMERICAN OAK FOR 1 MONTH

TIME IN OAK: 22 MONTHS

FILTERED: CROSSFLOWED PRIOR TO BOTTLING

BOTTLED: 9/1/2018

PRODUCTION: 246 CASES

TA: .60

PH: 3.75

ALCOHOL: 15.00%