

Austin Hope

2013 GRENACHE

PASO ROBLES

With their shared passion for adventure and travel, Austin & Celeste chose Thailand to celebrate their honeymoon. There, they explored the ancient cities and remote jungles of the Chiang Mai Province where they got to paint with Asian elephants in an elephant sanctuary. Austin and Celeste each picked a paint palette and set to work guiding their elephant's paintbrush with hand gestures. Layered with delicate brush strokes and pops of color, the painting mirrors the complex and elegant nature of Grenache.

Vineyards

The 2013 Austin Hope Grenache was grown on the Hope Family Vineyard, located just 20 miles from the Pacific Ocean in the Templeton Gap District of Paso Robles. The site's rocky soils of clay and limestone make it ideal for the Rhône varieties to which it is planted – Syrah, Grenache, Mourvèdre and Roussanne. Our Grenache blocks are planted in high-density, 5' x 5' spacing. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest Notes:

The 2013 harvest is already being regarded as a “classic” vintage for Paso Robles. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped Paso Robles become a world-class wine region.

Winemaking Notes:

The 2013 blend is comprised of three Grenache clones; Tablas Creek Vine Selection #2, 362, 814 (Spain). 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 wines were aged for 10 months in a mix of new and used French oak barrels. The Grenache was raked once in the spring of 2014, and once more just prior to bottling in January 2015.

Tasting Notes:

Deep ruby with a ruby-black core, the 2013 Austin Hope Grenache has classic aromas of dried black cherries, strawberries, and red currants along with hints of rose petal and black pepper, leather and dried herbs. On the palate, the wine is voluptuous and rich with nice firm, yet round tannins. Bold flavors of dark cherry, boysenberry and strawberry lead to a dusty leather note, marked by undertones of cinnamon and clove. The finish is lively with juicy acidity while a mix of spiced berry fruits linger on the palate.

Varietal breakdown: 100% Grenache

AVA: Paso Robles – Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 35% New French Oak, 25% once used French Oak,
40% twice used French Oak

Barrel Types: Boutes, Gillet, Meyrieux, Oakmaster's Selection, St. Martin

Length of time in oak: 290 days

Harvest dates: September 17 and 19, 2013

Bottled: January 23, 2015

Production: 723 cases; 20 Magnum 6-packs

Alcohol: 15.5%

