

Austin Hope

2014 GRENACHE PASO ROBLES

Vineyards

The 2014 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, and the vines are carefully managed to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest

The 2014 vintage was a relatively normal growing season. A dry, mild winter gave way to an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

Winemaking

Four Grenache clones were used in the 2014 blend: Tablas Creek Vine Selection #2, Clone 362, Clone 315 and Garnacha Clone 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 tanks were tasted and analyzed for their tannin and structure to determine the length of extended maceration. The wines of 2014 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 24 months. The Grenache was racked again in the spring of 2015, and once more just prior to bottling in February of 2017.

Tasting

Deep ruby colored, the 2014 Austin Hope Grenache has an aromatic intensity marked by dried red and black cherry, strawberries and rhubarb, while dusty saddle leather, dried rose petals, savory herbs, cardamom and sweet vanilla add to its complexity. On the palate, bright, juicy red fruits along with big, gripping tannins show just how elegant and powerful Grenache can be, while being perfectly balanced by the acidity.

Varietal breakdown: 100% Grenache

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 75% New French Oak, 25% 1x – 2x used French Oak

Barrel Types: Boutes, Cadus, Gillet, Le Grand, Meyrieux, Oakmaster's Selection, TW Boswell

Length of time in oak: 24 months

Harvest dates: 9/9-9/11/2014

Bottled: February 9, 2017

Production: 856 cases, 60 magnum 6-packs

Alcohol: 15.5%

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COLLECTION

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