

Austin Hope

2015 GRENACHE

Vineyard Notes

The 2015 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 Notes

The 2015 growing season marked one of the driest vintages in the history of Paso Robles. However, these dry conditions brought the added benefit of smaller berries which allowed us to have even better concentration in the wine. Vines were tended individually throughout the growing season, from pruning to thinning of clusters to removing leaves for optimal sun exposure and dropping clusters to ensure high-quality wine.

Winemaking Notes

Four Grenache clones were used in the 2015 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 2015 were held on their skins for an additional 30 to 60 days before they were barreled down into mostly new French oak barrels where they aged for 20 months. The Grenache was blended in the summer of 2017, aged for an additional 12 months in new French oak, and racked once more prior to bottling in September of 2018.

Tasting Notes

Deep garnet in color, the 2015 Austin Hope Grenache has an aromatic intensity marked by dark cherry, fresh blueberry, black licorice, and dusty, dried herbs. On the palate, hints of smokiness lead you to refined flavors of leather & dried cherries. The flavor extends through your palate with a splash of fresh blueberry, juicy acid, and refined tannins finishing with finesse and strength.



VARIETAL BREAKDOWN: 100% Grenache AVA: Paso Robles - Templeton Gap District VINEYARD: Hope Family Vineyard

OAK PROGRAM: : 32 months on 86% new, 14% 1-2x used French Oak

BARREL TYPE: Boutes, Claude Gillet, Le Grand, Oakmaster's Selection, St Martin, Treuil, TW Boswell

TIME IN OAK: 32 months HARVEST DATE: 9/12, 9/14, 9/17/2015 BOTTLING DATE: 9/7/18

PRODUCTION: 563 cases (1,126 6-packs)

TA: 0.59 PH: 3.73 ALCOHOL: 14.5%
