

# Austin Hope

## 2017 GRENACHE

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 2017 Austin Hope Grenache was grown on the Hope Family Vineyard, located just 20 miles from the Pacific Ocean in the Templeton Gap District. 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. The 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.

The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase temperatures reached 100 degrees affecting berry growth on many varietals. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

### WINEMAKING NOTES

Five Grenache clones were used in the 2016 blend: Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles), Alban (Rayas CDP, France), Clone 362 (France), Clone 513 (France), and Tinta Clone 01 (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 were held on their skins for an additional 30 to 60 days before they were barreled down into 81% new and 19% once used French oak barrels where they aged for 21 months. The Grenache was racked once during aging and a second time to create the final blend just prior to bottling in August of 2019.

### TASTING NOTES

With a beautiful vibrant ruby color this wine is both elegant and powerful. Aromas of dried cherries, rose petals and sweet strawberry build in character on the palate by blending with herbaceous notes of anise, cardamom and white pepper. This Grenache finishes with lingering flavors of juicy red fruit leather and a touch of smoke that is brightened with a splash of acidity and balanced firm tannins.

### TECHNICAL NOTES

VARIETAL(S): 98.5% Grenache, 1% Mourvèdre and 0.50% Syrah

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

HARVEST DATE: 9/7/17, 9/8/17, 9/18/17, 9/20/17 and 10/2/17

OAK PROGRAM: 81% New French Oak and 19% Once Used French Oak

TIME IN OAK: 21 Months

ALCOHOL: 15.00%

pH: 3.76

TOTAL ACIDITY: 0.59 g tartaric/100mL

ESTATE RHÔNE SERIES

P.O. BOX 3260, PASO ROBLES, CA 93447 P: 805 238 6979 WWW.HOPEFAMILYWINES.COM