

Austin Hope

2018 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 2018 Austin Hope Grenache was produced by our Hope Family Vineyard, which is 20 miles from the Pacific Ocean and in the Templeton Gap district of Paso Robles where the cooling maritime breezes reach the vineyard every afternoon during the growing season, often producing large diurnal swings. The site's rocky soils of clay and limestone, partnered with the warm days and cool nights, make it ideal for our Rhone varietals – Syrah, Grenache, Mourvèdre and Roussanne. Our Grenache blocks are planted in high density, 5'x 5' spacing, with two blocks at even higher density at 6'x4' and 6'x3'. Our vineyard is SIP Sustainably Certified and we farm to maintain optimal vine balance, resulting in fruit with great intensity and rich berry flavors.

The 2018 growing season gave us near-normal rainfall, after a Miracle March of heavier rains. Spring conditions were mild with only a few weeks of exception. July brought a short period of very warm weather that slowed vine growth and berry sizing. Fortunately, moderate weather for the remainder of the growing season enabled vines to thrive. Leading up to harvest, the typical warm autumn weather provided even berry development and maturity. The result was predicted yields, high fruit quality with concentrated flavors and balanced acidity.

WINEMAKING NOTES

Six Grenache clones were used in the 2018 blend: Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles), Garnacha Clone 814 (Spain), Tinta Clone 01 (Spain), Alban (Rayas CDP, France), Clone 362 (France), and Clone 513 (France). 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 days before they were barreled down into 55% new and 45% once used French oak barrels where they aged for 24 months. The Grenache was racked once during aging and a second time to create the final blend just prior to bottling in January of 2021.

TASTING NOTES

The Austin Hope Grenache is an elegant yet powerful wine. Aromatics of rhubarb, dried cherries and hickory evolve onto the palate. Flavors of rose petal, fresh strawberry, savory cardamom and a dash of black pepper. The finish is balanced with lingering velvety tannins and bright acidity.

TECHNICAL NOTES

VARIETAL(S): 100% Grenache

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

HARVEST DATE: 9/19/18, 10/1/18 and 10/2/18

OAK PROGRAM: 55% New French Oak and 45% Once Used French Oak

TIME IN OAK: 26 Months

ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.55 g tartaric/100mL

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