

Austin Hope

2019 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

Our Estate Grenache is grown in the Templeton Gap district, which is near perfect conditions for the varietal; Warm days, cool nights and afternoon spring and summer breezes with some maritime influence from the Pacific Ocean, just 22 miles away. Soils are clay-based but integrated with small, water worn limestone deposits that helps to keep the soil well-drained. Grenache is the most planted varietal on the Estate with several small blocks planted to a many clonal selections. Relatively flat, these vineyard blocks gently slope north. The main trellis system is a vertical shoot position except for Block 6B which is vertically head trained. Plant spacings are tight at, 5' x 5', 6' x 4' and 6' x 3', which accommodates more plants per acre, thus allowing each plant to produce less fruit with concentrated color and flavors.

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid- late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete.

WINEMAKING NOTES

Four Grenache clones were used in the 2019 blend: Tinta Clone 01 (Spain), Clone 362 (France), and Clone 513 (France) and Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles). 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 15-30 days before they were barreled down into 55% new and 45% once used French oak barrels where they aged for 14 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: 10/10/19, 10/11/19 and 10/14/19

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

TIME IN OAK: 14 Months

ALCOHOL: 15.00%

pH: 3.87

TOTAL ACIDITY: 0.58 g tartaric/100mL

ESTATE RHÔNE SERIES

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