

# Austin Hope

## 2021 ESTATE GSM

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 GSM 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. Plant spacing is 5.5' x 6' which accommodates more plants per acre, thus allowing each plant to produce less fruit with concentrated color and flavors.

Our Grenache, Syrah and Mourvèdre Rhône varieties thrive at our estate. The long growing season allows the vines to fully mature the grapes, creating great color and structure. The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature flavors.

### WINEMAKING NOTES

Grenache from Clones from France and Spain- Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles), Garnacha Clone 814 (Spain), Tinta Clone 01 (Spain), Alban (Rayas CDP, France) Syrah clone 383 (Hermitage, France), and Mourvèdre clone 369 (Spain via France) were hand-picked and fermented in five-ton, open-top tanks separated by varietal and vineyard block. 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 10-15 days before they were barreled down into 100% once used French oak barrels where they aged for 10 months. After creation of the blend in summer 2022, the wine aged for an additional six months in 100% new French Oak before being racked just prior to bottling in February of 2023.

### TASTING NOTES

This classic Rhone blend of Grenache, Syrah and Mourvèdre possesses aromas of fresh blackberry, black currants and violets. On the palate, this full-bodied wine is layered with dark fruit, dried violets and savory undertones. The finish is long and integrated with beautifully weighted tannins.

### TECHNICAL NOTES

VARIETAL(S): 75% Grenache, 15% Syrah and 10% Mourvèdre

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

HARVEST DATE: 9/03/21, 10/07/21, 10/14/21 and 10/15/21

OAK PROGRAM: 10 Months in 100% Once Used French Oak and 6 Months in 100% New French Oak

TIME IN OAK: 16 Months

ALCOHOL: 15.00%

pH: 3.73

TOTAL ACIDITY: 0.59 g tartaric/100mL

## ESTATE RHÔNE SERIES