

Austin Hope

2013 MOURVÈDRE-SYRAH

PASO ROBLES

Some say the month of your birth influences aspects of your personality. For Austin Hope's family, this means a household full of wit, ambition, fearlessness and creativity. To honor all that makes his family unique, Austin Hope designed the label on this bottle, creating a symbol that unites the Taurus and Gemini signs - the astrological signs of himself, his wife and two daughters. Much like the synergy created by blending different grape varietals, the symbol shows the unification and synergy of his family unit.

Vineyards

The grapes for the 2013 Austin Hope Syrah/Mourvèdre were 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. Four Syrah clones and three Mourvèdre clones are planted in separate blocks in the vineyard, all of which are high-density spaced. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest Notes:

The 2013 harvest is already being regarded as a "classic" vintage for Paso Robles. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped Paso Robles become a world-class wine region.

Winemaking Notes:

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 wines were aged for 12 months in primarily new French oak barrels. The French Oak barrels comprised of Gillet, Meyrieux, St. Martin, Oakmaster's Selection, Sansaud, TW Boswell. The Mourvèdre and Syrah were blended in Dec 2014, and bottled in January 2015.

Tasting Notes:

Seductively opaque ruby black in color, aromas of crushed blackberry and boysenberry combine with notes of leather, juniper and spice rubbed meat and a hint of oak-wood barbecue smoke. Ripe berries and savory herbs accentuate the complexity of the wine, while the firm, velvety tannins and mouthwatering acidity provide the backbone for this intriguing blend.

Varietal breakdown: 50% Syrah 50% Mourvèdre

AVA: Paso Robles – Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 49% New French oak, 24% once-used French oak, 27% twice-used French oak

Barrel Types: Gillet, Meyrieux, St. Martin, Oakmaster's Selection, Sansaud, TW Boswell

Length of time in oak: 386 days

Harvest dates: September 20-21, 2013 and September 30, 2013

Bottled: January 22, 2015

Production: 118 cases, 5 magnum 6-packs

Alcohol: 15.5%

