

Austin Hope

2014 MOURVÈDRE-SYRAH PASO ROBLES

Vineyards

The grapes for the 2014 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, high-density spaced vineyard blocks. The vines are carefully managed to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest

The 2014 vintage was a relatively normal growing season. A dry, mild winter gave way to an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

Winemaking

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 of 2014 were held on their skins for an additional 30 to 60 days before they were racked into mostly new French oak barrels where they aged separately for 26 months. The French Oak barrels comprised of Cadus, Gillet, Meyrieux, Le Grand, Fouailly, Oakmaster's Selection, TW Boswell. The Mourvèdre and Syrah were blended in December 2016, and bottled in March of 2017.

Tasting

The intensity of the wine starts with the first glance at the deep purple-black core. Alluring aromas of blackberries, black currants and blueberries with dried violets, lavender and star anise. Sweet dark chocolate and hints of vanilla entwine with subtle spice notes of cinnamon and clove. This full-bodied wine is as intensely aromatic as it is on the palate boasting velvety, mouth-coating tannins. The fruit notes are accentuated by lively acidity, while the wood tones play out during the long finish.

Varietal breakdown: 50% Syrah 50% Mourvèdre

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 85% New French oak, 15% 1x-2x Used French Oak

Barrel Types: Cadus, Gillet, Meyrieux, Le Grand, Fouailly, Oakmaster's Selection, TW Boswell

Length of time in oak: 26 months

Harvest dates: Mourvedre – 9/23-9/24/2014, Syrah – 9/8, 9/15-9/16/2014

Bottled: March 2, 2017

Production: 580 cases, 40 magnum 6-packs

Alcohol: 15.5%