

# Austin Hope

## 2015 MOURVÈDRE/SYRAH

### *Vineyard Notes*

The grapes for the 2015 Austin Hope Mourvèdre/Syrah were grown on the Hope Family Vineyard, located just twenty 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 carefully managed to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

### *Harvest Notes*

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

### *Winemaking Notes*

Grapes were hand-picked and fermented separately by vineyard block in five-ton, open-top tanks as well as in ½ ton Puncheons. 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 2015 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 21 months. The French Oak barrels comprised of Cadus, Ermitage, Francois Freres, Gillet, Meyrieux, Le Grand, Fouailly, Oakmaster's Selection, Tremeaux, Treuil, and TW Boswell. The Mourvèdre and Syrah were blended in August of 2017, and bottled in September of 2018.

### *Tasting Notes*

This wine is a brooding deep purple in color with an almost black core. The intensity of the color evolves into equally intense aromas of black currants, dried violets and star anise. On the palate, dark chocolate and black licorice are lightly accompanied with hints of vanilla and notes of cinnamon and clove. This intensely full-bodied wine is balanced with velvety tannins and lively acidity. The soft supple tannins linger on the palate to complete this powerful wine.



VARIETAL: 50% Mourvèdre, 50% Syrah AVA: Hope Family Vineyard, Templeton Gap, Paso Robles

HARVEST DATE: September 11, 12, 14, 16, 30 & October 7, 26, 27, 2015

OAK PROGRAM: : 85% New French Oak, 15% 1x – 2x Used French Oak

TIME IN OAK: Prior to blending: 21 months, after blending: 12 months

FILTRATION: Crossflow PRODUCTION: 1052 cases (6-Packs)

TOTAL ACIDITY: 0.58 G/100ML PH: 3.84 ALCOHOL: 15%