

Austin Hope

2017 MOURVEDRE - SYRAH

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

The 2017 Austin Hope Mourvèdre Syrah blend was 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 carefully managed to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase temperatures reached 100 degrees affecting berry growth on many varietals. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

WINEMAKING NOTES

Syrah Clone 383 (Hermitage, France) and Mourvèdre Clone 233 (France) were hand-picked and fermented separately by variety and 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 30 to 60 days before they were barreled down into 66% new and 34% once used French oak barrels and puncheons where they aged for 21 months. The Grenache was racked once during aging and a second time to create the final blend just prior to bottling in August of 2019.

TASTING NOTES

The 2017 blend of Mourvèdre and Syrah is a brilliant example of the Hope Family Vineyard's terroir. At first sight, the intensity of the crimson color assures you this wine is rich in depth and flavor. On the nose, wonderful aromas of blueberry and spicy plum fill the glass. On the palate, herbaceous notes are accentuated with dark chocolate and hints of vanilla. This full-bodied wine finishes with its signature bacon fat nuances and soft silky tannins that complete this well-balanced wine.

TECHNICAL NOTES

VARIETAL(S): 50% Syrah and 50% Mourvèdre

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

HARVEST DATE: 9/9/17, 9/25/17 and 9/26/17

OAK PROGRAM: 66% New French Oak and 34% Once Used French Oak

TIME IN OAK: 21 Months

ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.60 g tartaric/100mL

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