

Austin Hope

2019 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 2019 Austin Hope Mourvèdre-Syrah was produced by our Hope Family Vineyard, 20 miles from the Pacific Ocean and in the Templeton Gap district of Paso Robles where the cooling maritime breezes reach the vineyard every afternoon during the growing season, often producing large diurnal swings. The site's rocky soils of clay and limestone, partnered with the warm days and cool nights, make it ideal for our Rhône's – Syrah, Grenache, Mourvèdre and Roussanne. Our Mourvèdre and Syrah blocks are planted high density, 5.5'x6' and 5'x 5' spacing. Our vineyard is SIP Sustainably Certified and we farm to maintain optimal vine balance, resulting in fruit with great intensity and rich berry flavors.

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid-late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete.

WINEMAKING NOTES

Syrah Clone 470 (Garonne, France) and Clone 383 (Hermitage, France) along with Mourvèdre Clone 233 (France) was 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 structure to determine the length of extended maceration. The wines were held on their skins for an additional 30 days before they were barreled down into 50% new and 50% once used French oak barrels, where they aged for 12 months. The wine was racked once during aging and a second time to create the final blend just prior to bottling in January of 2021.

TASTING NOTES

Rich in color and body, this blend is a seductive crimson hue. Aromas of dried currant, fresh fig, cracked pepper combine with earthy tones. On the palate, herbaceous flavors of juniper sage and smoke intertwine with boysenberry, dried violets and sweet vanilla. This full-bodied wine is elegantly balanced by integrated tannins that linger.

TECHNICAL NOTES

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

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

HARVEST DATE: 10/9/19, 10/17/19 and 10/21/19

OAK PROGRAM: 50% New French Oak and 50% Once Used French Oak

TIME IN OAK: 14 Months

ALCOHOL: 15.00%

pH: 3.82

TOTAL ACIDITY: 0.64 g tartaric/100mL

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