

Austin Hope

2020 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

In 2020, we embarked on a journey in the vineyard; A move toward Regenerative Farming with a concentration on soil health. With that, we applied high quality compost to improve the soil tilth. Cover crops were planted and no herbicides were applied. The 2020 early growing season was near normal. Rainfall occurred mainly in early winter and early spring and seasonal totals were just below average. Vine growth and berry development was typical through spring. Summer brought unusual heatwaves which slowed berry development, keeping them small with a desirable skin to juice ratio. October was warm and dry, aiding in fruit maturity. Harvest was condensed as most Paso Robles Cabernet ripened at the same time with ideal color and flavors.

WINEMAKING NOTES

Syrah Clone 470 (Garonne, France) and Clone 383 (Hermitage, France) along with Mourvèdre Clone 369 (Spain via 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 15-20 days before they were barreled down into 100% once used French oak barrels, where they aged for 10 months. The wine was racked once during summer of 2021 to be blended and returned to 100% once used French oak barrels. Just prior to bottling in January of 2022, the wine was racked for its second and final time.

TASTING NOTES

This 50/50 blend is a wonderful union of intense richness and bright highlights. On the nose, aromas of black currants leather and black licorice entice your senses. On your first sip, waves of dried violets, sweet vanilla, clove, and smoke swirl around your palate. A splash of acidity elevates the silky-smooth tannins balancing this full-bodied wine.

TECHNICAL NOTES

VARIETAL(S): 50% Syrah and 50% Mourvèdre
AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard
HARVEST DATE: 9/24/20, 9/26/20 and 10/8/20
OAK PROGRAM: 100% Once Used French Oak
TIME IN OAK: 16 Months
ALCOHOL: 15.00%
pH: 3.83
TOTAL ACIDITY: 0.54 g tartaric/100mL

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