

# Austin Hope

2013 MOURVÈDRE

PASO ROBLES

The soils on the Hope Family Vineyard are unique and have quite a bit of clay on the surface. One day while filming a video, Austin's oldest daughter, Ainsley, grabbed one of the cue cards and wandered off into the vineyard. Realizing that the clay could be used to paint with, her artistic mind ran wild and when she returned, handed Austin a painting of a pig-like beast that she had created. This label is a scanned version of her original piece which hangs in Austin's office. Mourvèdre is a wild variety that is often described as a beastly wine with earth-like undertones and intriguing gamy flavors.

## *Vineyards*

The 2013 Austin Hope Mourvèdre 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 – Syrah, Grenache, Mourvèdre and Roussanne. Our Mourvèdre blocks are planted to three different clones in high-density, 5'x5' spacing. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

## *Harvest Notes:*

The 2013 harvest is already being regarded as a "classic" vintage for Paso Robles. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped Paso Robles become a world-class wine region.

## *Winemaking Notes:*

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 wines were aged for 14 months in primarily new French oak barrels. The mixture of Gillet, Sansaud, Meyrieux, Boutes, St. Martin, TW Boswell. The Mourvèdre was racked once in the spring of 2014, blended in December of 2014, and bottled in January 2015.

## *Tasting Notes:*

Deep violet in color with a ruby hue, its striking aromas of mixed dark berries, blueberry, roasted game meat with notes of green peppercorn, leather and a touch of dark chocolate, sweet vanilla and anise. Sweet blackberries intermix with notes of smoked wild game and savory herbs. The wine is powerful yet elegant, full bodied with refined tannins and long, juicy finish.

Varietal breakdown: 100% Mourvèdre

AVA: Paso Robles – Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 54% New French oak, 23% once used French oak, 23% twice used French oak

Barrel Types: Gillet, Sansaud, Meyrieux, Boutes, St. Martin, TW Boswell

Length of time in oak: 424 days

Harvest dates: September 30 and October 10, 2013

Bottled: January 22, 2015

Production: 173 cases, 5 magnum 6-packs

Alcohol: 15.5%

