

Austin Hope

2014 MOURVÈDRE PASO ROBLES

Vineyards

The 2014 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 Rhone varieties to which it is planted – Syrah, Grenache, Mourvèdre and Roussanne. Our Mourvèdre blocks are planted to three different clones in high-density, 5' x 5' spacing. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest

The 2014 vintage was a relatively normal growing season. A dry, mild winter gave way to an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

Winemaking

Our Mourvèdre 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 fermentation lots were held for an additional 30 – 60 days on their skins before they were racked into mostly new French oak barrels where they aged for 25 months. The new barrels were a mixture of Gillet, Meyrieux, and Fouailly. The Mourvèdre was racked once in the spring of 2015, blended in December of 2016, and bottled in March of 2017.

Tasting

An intriguing 100% Mourvèdre, the wine is deeply colored with a ruby black core that fades to a ruby rim. Aromas of dark cherry, dried cranberry, blueberry and red currants surround an herbal note while undertones of dark chocolate, vanilla and clove add to the intrigue. On the palate, the wine is full-bodied and intense with bold dark fruit flavors, big velvety tannins and balanced acidity.

Varietal breakdown: 100% Mourvèdre

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 70% new French oak, 30% 1x-2x used French oak

Barrel Types: Gillet, Meyrieux, Fouailly

Length of time in oak: 25 months

Harvest dates: 9/23-9/24/2014

Bottled: 3/2/2017

Production: 443 cases, 40 magnum – 6 packs

Alcohol: 15.5



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