

Austin Hope

2015 MOURVÈDRE

Vineyard Notes

The 2015 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 Notes

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

Winemaking Notes

Grapes were hand-picked and fermented separately by vineyard block in five-ton, open-top tanks as well as in ½ ton Puncheons. 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 of 2015 were held on their skins for an additional 30 to 60 days before they were racked into mostly new French oak barrels where they aged separately for 21 months. The French Oak barrels comprised of Cadus, Ermitage, Francois Freres, Gillet, Meyrieux, Le Grand, Fouailly, Oakmaster's Selection, Tremeaux, Treuil, and TW Boswell. The Mourvèdre blocks were blended in August of 2017, and bottled in September of 2018.

Tasting Notes

This highly sought after 100% Mourvèdre, is a unique wine that stands out with a deep ruby hue body and slightly lighter rim. Rich dark fruit aromas are enriched with herbal notes of clove, licorice & sage. The palate is rich and full with stewed blueberry, currant and dark chocolate. The full-bodied mouth feel is balanced with sharp acidity and big firm tannins.



VARIETAL: 100% Mourvèdre AVA: Hope Family Vineyard, Templeton Gap, Paso Robles

HARVEST DATE: October 7 & 27, 2015

OAK PROGRAM: : 85% New French Oak, 15% 1x – 2x used French Oak

TIME IN OAK: Prior to blending: 21 months, after blending: 12 months

FILTRATION: Crossflow PRODUCTION: 1288 cases (6-Packs)

TOTAL ACIDITY: 0.59 G/100ML PH: 3.80 ALCOHOL: 15%