

Austin Hope

2017 MOURVEDRE

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 2017 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.

The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase temperatures reached 100 degrees affecting berry growth on many varietals. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

WINEMAKING NOTES

Clone 369 (Spain via France) Mourvedre Grapes were hand-picked and fermented 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 and structure to determine the length of extended maceration. The wines were held on their skins for an additional 30 to 60 days before they were barreled down into 77% new and 23% once used French oak barrels where they aged for 21 months. The Grenache was racked once during aging and a second time to create the final blend just prior to bottling in August of 2019.

TASTING NOTES

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.

TECHNICAL NOTES

VARIETAL(S): 98.5% Mourvèdre and 1.50% Syrah

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

HARVEST DATE: 9/25/17 and 9/26/17

OAK PROGRAM: 77% New French Oak and 23% Once Used French Oak

TIME IN OAK: 21 Months

ALCOHOL: 15.00%

pH: 3.75

TOTAL ACIDITY: 0.64 g tartaric/100mL

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