

Austin Hope

2019 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

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Mid- late October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete.

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WINEMAKING NOTES

Clone 369 (France) and 233 (France) Mourvèdre 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 days before barreled down into 50% new and 50% once used French oak barrels and aged for 13 months. The Grenache was racked once during aging and a second Time to create the final blend just prior to bottling in January of 2021.

TASTING NOTES

This robust wine has wonderful herbaceous notes that are sweetened with fresh blackberry and dried red currants and cherries. On the palate, hints of fresh leather and clove blend with undertones of dark chocolate and dark fruit. This full-bodied wine finishes with hearty smooth tannins that linger.

TECHNICAL NOTES

VARIETAL(S): 95% Mourvèdre, 3% Roussanne and 1% Grenache

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

HARVEST DATE: 10/21/19

OAK PROGRAM: 50% New French Oak and 50% Once Used French Oak

TIME IN OAK: 13 Months

ALCOHOL: 15.00%

pH: 3.86

TOTAL ACIDITY: 0.66 g tartaric/100mL

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