

# Austin Hope

## 2020 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

In 2020, we embarked on a journey in the vineyard; A move toward Regenerative Farming with a concentration on soil health. With that, we applied high quality compost to improve the soil tilth. Cover crops were planted and no herbicides were applied. The 2020 early growing season was near normal. Rainfall occurred mainly in early winter and early spring and seasonal totals were just below average. Vine growth and berry development was typical through spring. Summer brought unusual heatwaves which slowed berry development, keeping them small with a desirable skin to juice ratio. October was warm and dry, aiding in fruit maturity. Harvest was condensed as most Paso Robles Cabernet ripened at the same time with ideal color and flavors.

### WINEMAKING NOTES

Clone 369 (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 20 days before they were barreled down into 100% once used French oak barrels where they aged for 10 months. After creation of the blend in summer 2021, the wine aged for an additional six months in 100% once used French Oak before being racked just prior to bottling in January of 2022.

### TASTING NOTES

Our Mourvèdre is impressive in stature. On the nose, herbaceous notes add an earthiness that is balanced by fresh currents and red fruit flavors. Those aromas continue onto the palate and are elevated with flavors of fresh leather and clove. The finish is meaty with pleasing tannins that linger for an extended period. Pair with dishes with equal wait, Duck confit or short ribs.

### TECHNICAL NOTES

VARIETAL(S): 95% Mourvèdre, 3% Roussanne and 1% Grenache  
AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard  
HARVEST DATE: 10/8/20  
OAK PROGRAM: 100% Once Used French Oak  
TIME IN OAK: 16 Months  
ALCOHOL: 15.00%  
pH: 3.90  
TOTAL ACIDITY: 0.55 g tartaric/100mL

ESTATE RHÔNE SERIES

P.O. BOX 3260, PASO ROBLES, CA 93447 P: 805 238 6979 WWW.HOPEFAMILYWINES.COM