Austin Hope

2021 ESTATE MOURVÈDRE

Rhône varietals from the Hope Family's Estate Vineyard in the Templeton Gap District – these are the wines that started it all for the Austin Hope label. Out Syrah, Grenache, Mourvèdre and Rhône-style blends come from the home vineyard where Austin grew up, and where his parents put down roots in Paso Robles. First launched in 2000, these limited release wines helped spur the region's reputation for world-class Rhône varieties, reflecting the excellence of the Templeton Gap District and the hands-on winegrowing of Austin Hope and his family.

HARVEST NOTES

Our Estate Mourvèdre is grown in the Templeton Gap district; Warm days, cool nights and afternoon spring and summer breezes with some maritime influence from the Pacific Ocean, just 22 miles away. Soils are clay-based but integrated with small, water worn limestone deposits that helps to keep the soil well-drained. Plant spacing is 5.5' x 6' which accommodates more plants per acre, thus allowing each plant to produce less fruit with concentrated color and flavors.

We have one Mourvèdre block at the vineyard; clone 369. It tends to be the last red variety picked each season as it needs time to fully mature flavors, tannin, and color.

The 2021 growing season was very typical through early spring with warm days and cool nights. Early summer through harvest gave us some unexpected heatwaves but plenty of marine breezes and mild weather prevailed. The result was a slight delay of harvest while we waited for acidity, pH and brix to balance creating mature 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 10-20 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 of 2022, the wine aged for an additional six months in 100% once used French Oak before being racked just prior to bottling in February of 2023.

TASTING NOTES

A limited-edition showcase for Mourvèdre grown at the Hope Family Estate. Composed of Clone 369—known for its brooding dark fruit character—and aged for 16 months in French oak barrels, this wine rings all the bells of a world-class Mourvèdre: bold and earthy with impressive stature through the finish.

TECHNICAL NOTES

VARIETAL(S): 100% Mourvèdre AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard HARVEST DATE: 10/15/21 OAK PROGRAM: 10 Months in 100% Once Used French Oak and 6 Months in 100% New French Oak TIME IN OAK: 16 Months ALCOHOL: 15.00% pH: 3.70 TOTAL ACIDITY: 0.59 g tartaric/100mL DRINKING WINDOW: 2024 - 2034

ESTATE RHÔNE SERIES

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