

Austin Hope

2014 GSM
PASO ROBLES

Vineyards

The 2014 Austin Hope GSM 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. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest

The 2014 vintage was a relatively normal growing season. A dry, mild winter gave way to an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

Winemaking

Grapes were hand-picked and fermented separately by vineyard block 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 of 2014 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 24-25 months. The barrels were racked once in spring of 2015, blended in December 2016, and bottled in March of 2017.

Tasting

A harmonious blend of Grenache, Mourvèdre and Syrah, this ruby-black colored wine has bold aromas of blackberry, blueberry and dried red currants, along with dried violets, blood orange rind, herbs de Provence, and pencil shavings. The palate is full bodied with big, powerful tannins, highlighted by dark fruit flavors and savory undertones. It's rich and robust with vivacious acidity and a long seductive finish.

Varietal breakdown: 35% Grenache, 35%, Mourvèdre, 30% Syrah

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 72% New French Oak, 28% 1x – 2x Used French Oak

Barrel Types: Gillet, Le Grand, Meyrieux, Fouailly, Oakmaster's Selection, TW Boswell

Length of time in oak: 24-25 months

Harvest dates:

- Grenache: 9/9-9/11/2014
- Syrah: 9/8 & 9/15/2014
- Mourvèdre: 9/24/2014

Bottled: March 1, 2017

Production: 1020 cases, 41 magnum 6-packs

Alcohol: 15.5%



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COLLECTION

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