

Austin Hope

2019 GSM

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.

WINEMAKING NOTES

Grenache from the Tablas Creek Vineyard Selection (Beaucastel CDP France via Paso Robles) and Garnacha clone 814 (Spain), Syrah clones 383 (Hermitage, France), 470 (Garonne, France), and Caldwell, and Mourvèdre clone 369 (Spain via France) were hand-picked and fermented in five-ton, open-top tanks separated by varietal and vineyard block. 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 75% once used and 25% twice used French oak barrels where they aged for 12 months. After creation of the blend, the wine aged for an additional two months and before being racked just prior to bottling in January of 2021.

TASTING NOTES

This robust wine is a showstopper at every level. On the nose, mulled spices and dark fruit set the stage for the bold flavors on the pallet. The rich thick dark fruit backbone is met with layers of tobacco, black pepper spice and earthy tones. The incredible body of this wine is enriched with firm balanced tannins that linger.

TECHNICAL NOTES

VARIETAL(S): 34% Grenache, 33% Syrah and 33% Mourvèdre
AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard
HARVEST DATE: 10/8/19, 10/10/19, 10/15/19, 10/17/19 and 10/21/19
OAK PROGRAM: 75% Once Used French Oak and 25% Twice Used French Oak
TIME IN OAK: 14 Months
ALCOHOL: 15.00%
pH: 3.83
TOTAL ACIDITY: 0.59 g tartaric/100mL

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