

Austin Hope

2013 SYRAH

PASO ROBLES

At a remote elephant sanctuary in the Chiang Mai Province in Thailand, Austin and Celeste Hope encountered Asian elephants capable of grasping a paintbrush with their trunk and painting. A memorable experience from their honeymoon, the label on this bottle is a painting created by one of those gentle and intelligent giants. The bright colors and firm brush strokes are similar to the bold, intense nature of Syrah.

Vineyards

The 2013 Austin Hope Syrah was grown on the Hope Family Vineyard, located just 20 miles from the Pacific Ocean in the Templeton Gap region of Paso Robles. The site's rocky soils of clay and limestone make it ideal for the Rhône varieties to which it is planted. Four Syrah clones are planted in separate blocks in the vineyard, all of which are high-density spaced, ranging from 1750 to 2400 plants per acre. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest Notes:

The 2013 harvest is already being regarded as a "classic" vintage for Paso Robles. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped Paso Robles become a world-class wine region.

Winemaking Notes:

The 2013 blend is comprised of four Syrah clones – 470 (Garonne, France), 383 (Hermitage, France), Caldwell and Alban (Cote Rotie, France). The 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 wines were aged for 10 months in mostly new French oak barrels. The Syrah was racked once in the spring of 2014, and once more just prior to bottling in January 2015.

Tasting Notes:

The 2013 Austin Hope Syrah is a deep inky purple-black color and is bursting with aromas of ripe blackberries, blueberries and plum. Campfire smoke, leather, cracked black pepper and herb-smoked bacon are softened by a seductive floral note. The tannins are fine yet powerful and grippy, with flavors of crushed black fruits, smoked game meat with wild juniper berries and green peppercorn, accentuated by juicy acidity and a long velvety finish.

Varietal breakdown: 100% Syrah

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 52% New French Oak, 24% once used French Oak,
24% twice used French Oak

Barrel Types: Gillet, Meyrieux, Sansaud, St. Martin, Oakmaster's Selection, TW Boswell

Length of time in oak: 296 days

Harvest dates: September 20-21, 2013

Bottled: January 23, 2015

Production: 1,331 cases, 20 magnum 6-packs

Alcohol: 15.5%

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