

Austin Hope

2014 SYRAH
PASO ROBLES

Vineyards

The 2014 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 Rhone 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 1,750 to 2,400 plants per acre. The vines are managed carefully to keep cluster counts low, resulting in fruit with great intensity and rich berry flavors.

Harvest

The 2014 vintage began with an extremely dry and mild winter due to the continuing drought conditions. Spring arrived two to three weeks earlier than normal causing bud break in mid-March throughout Paso Robles. The winds during flowering caused slightly uneven fruit set and a reduction in yields. Warm weather with slightly higher humidity for this region continued through mid-July. The second half of August saw cooler temperatures that slowed things down and allowed the grapes to ripen and mature.

Winemaking

The 2014 blend is comprised of four Syrah clones – 470 (Garonne, France), 383 (Hermitage, France), Caldwell and Alban (Côte-Rôtie, 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 tanks were tasted as well as tested for their tannins and structure for determination of their length in extended maturation. The 2014 Syrah was held from 30 to 60 days on its skins before being pressed and put into barrel where it aged for 24 months in mostly new French oak. The wine was racked once in the Spring of 2015, and once more just prior to bottling in November of 2016.

Tasting

The 2014 Austin Hope Syrah has a seductive purple-black core with a violet rim. Intense aromas of muddled blackberry, dried currant and crème de cassis combine with undertones of smoke, leather, Herbes de Provence and dried violets. The entry is dense yet vibrant with lush, dark fruit and sweet baking spices. The velvety tannins and lively acidity make for beautifully integrated and age-worthy wine.

Varietal breakdown: 100% Syrah

AVA: Paso Robles - Templeton Gap District

Vineyard: Hope Family Vineyard

Oak program: 63% New French Oak, 19% once used French Oak, 18% twice used French Oak

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

Length of time in oak: 721 days

Harvest dates: 9/8, 9/15-9/16/2014

Bottled: February 10, 2017

Production: 845 cases, 150 magnum 6-packs

Alcohol: 15.5%



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COLLECTION

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