

Austin Hope

2015 SYRAH

Vineyard Notes

The 2015 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 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 Notes

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

Winemaking Notes

The 2015 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. These wines of 2015 were held from 30 to 60 days on their skins before the wines were aged separately for 20 months in 100% new French oak barrels. The Syrah was racked together in the Summer of 2017, aged for an additional 8 months on 55% new French oak, and racked once more just prior to bottling in April of 2018.

Tasting Notes

Deep ruby in color, the 2015 Austin Hope Syrah showcases beautiful ripe black cherry, cassis and blackberry liqueur aromas, accented by notes of dried violets and an earthy, freshly-tilled soil character. Layers of white pepper, smoke and leather are accented by a mocha-caramel sweetness. On the palate, the wine is a little more restrained than previous vintages, balancing youthful, gripping tannins with a medium-full body that highlights the ripe fruit notes. The acid is perfectly integrated and balances the wine as the fruit subsides, leading to a long, oak driven finish.



VARIETAL BREAKDOWN: 100% Syrah **AVA:** Paso Robles - Templeton Gap District **VINEYARD:** Hope Family Vineyard
OAK PROGRAM: Individual lots were aged in 100% new French oak for 20 months. After the final blend was assembled, the wine aged for an additional 8 months in 55% new and 45% once-used French oak.

BARREL TYPE: Claude Gillet, Ermitage, Francois Freres, Le Grand, Meyrieux, Tremeaux, Treuil, TW Boswell

TIME IN OAK: 28 months **HARVEST DATE:** 9/16 & 9/30/2015 **BOTTLING DATE:** 4/10/2018

PRODUCTION: 527 cases (1054 - 6 packs), 40 cases of Magnums (6 packs / 240 bottles total)

TA: 0.58 **PH:** 3.80 **ALCOHOL:** 15.5 %