

# Austin Hope

## 2018 SYRAH

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

The 2018 Austin Hope Syrah was produced by our Hope Family Vineyard, which is 20 miles from the Pacific Ocean and in the Templeton Gap District where the cooling maritime breezes reach the vineyard every afternoon during the growing season, often producing large diurnal swings. The site's rocky soils of clay and limestone, partnered with the warm days and cool nights, make it ideal for our Rhone varietals – Syrah, Grenache, Mourvèdre and Roussanne. Our Syrah blocks are planted in high density, 5.5'x 6', 5'x 5' spacing, with one block at even higher density at 6'x3'. Our vineyard is SIP Certified and we farm to maintain optimal vine balance, resulting in fruit with great intensity and rich berry flavors.

The 2018 growing season gave us near-normal rainfall, after a Miracle March of heavier rains. Spring conditions were mild with only a few weeks of exception. July brought a short period of very warm weather that slowed vine growth and berry sizing. Fortunately, moderate weather for the remainder of the growing season enabled vines to thrive. Leading up to harvest, the typical warm autumn weather provided even berry development and maturity. The result was predicted yields, high fruit quality with concentrated flavors and balanced acidity.

### WINEMAKING NOTES

The 2018 blend is comprised of three Syrah clones – 383 (Hermitage, France), 470 (Garonne, France), Caldwell, and Alban (Côte Rôtie, France). The grapes were handpicked and fermented separately by 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 length in extended maceration. These wines were held from 30 on their skins before being aged separately for 24 months in 70% new and 30% once used French oak barrels and puncheons. The wine was racked twice during aging and a third time to create the final blend just prior to bottling in January of 2021.

### TASTING NOTES

The Austin Hope Syrah continues to be a beautiful example of our Estate Vineyard. On the nose, aromas of spice and dark fruit are displayed. On the palate flavors of ripe black cherry, cassis, fresh ground pepper and hints of smoke are wonderfully integrated and yet robust. On the finish, youthful gripping tannins are perfectly balanced by the acid and long, oak driven finish.

### TECHNICAL NOTES

VARIETAL(S): 95% Syrah, 3% Roussanne and 2% Mourvèdre

AVA: Paso Robles Templeton Gap District – Hope Family Estate Vineyard

HARVEST DATE: 9/26/18, 9/28/18 and 10/4/18

OAK PROGRAM: 70% New French Oak and 30% Once Used French Oak

TIME IN OAK: 26 Months

ALCOHOL: 15.00%

pH: 3.85

TOTAL ACIDITY: 0.64 g tartaric/100mL

ESTATE RHÔNE SERIES

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