

Austin Hope

2020 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

In 2020, we embarked on a journey in the vineyard; A move toward Regenerative Farming with a concentration on soil health. With that, we applied high quality compost to improve the soil tilth. Cover crops were planted and no herbicides were applied.

The 2020 early growing season was near normal. Rainfall occurred mainly in early winter and early spring and seasonal totals were just below average. Vine growth and berry development was typical through spring. Summer brought unusual heatwaves which slowed berry development, keeping them small with a desirable skin to juice ratio. September was warm and dry, aiding in fruit maturity with ideal color and flavors.

WINEMAKING NOTES

The 2020 blend is comprised of three Syrah clones –470 (Garonne, France), 383 (Hermitage, France), and our newest planting Clone 27.1. The grapes were handpicked 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 maceration. These wines were held from 15-20 days on their skins before the being aged separately for 10 months in 100% once used French oak barrels. The wine was racked once during summer of 2021 to be blended and returned to 50% new and 50% once used French oak barrels. Just prior to bottling in January of 2022, the wine was racked for its second and final time.

TASTING NOTES

The Austin Hope Syrah continues to be a solid display of the Hope Family's Estate Terroir. In the glass, the wine is dense and brooding. Aromas of leather, all spice and cassis lead into the palate with a meatiness that is balanced by fresh black cherry. Full bodied with gripping tannins, the wine finishes with a beautiful warm vanilla from the oak influence.

TECHNICAL NOTES

VARIETAL(S): 100% Syrah

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

HARVEST DATE: 9/24/20 and 9/26/20

OAK PROGRAM: 10 months in 100% Once Used French Oak, 6 months in 50% New and 50% Once Used French Oak

TIME IN OAK: 16 Months

ALCOHOL: 15.00%

pH: 3.83

TOTAL ACIDITY: 0.57 g tartaric/100mL

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