



AUSTIN HOPE WINERY

\$52.25

* Suggested retail price

Syrah Paso Robles 2016

	Product code	10744679
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	San Luis Obispo, Paso Robles
	Varietal(s)	Syrah 93 %
	Varietal(s)	Grenache 4 %
	Varietal(s)	Roussanne 3 %
	Alcohol percentage	15%
	Colour	Red
	Sugar content	4.2
	Closure type	Cork
	Aging vessel type	31 months in 78% new and 22% once used French oak
	Total acidity	0.7g g/l
	PH	3.98

ABOUT THIS WINERY

In 1978, a family of four arrived in Paso Robles to start a new life. At the time, fewer than a thousand acres of grapes had been planted in the region. Chuck Hope left his job in beverage distribution to become a farmer, settling his family, planting apples and grapes, and learning how to farm in Paso. In time, the Hope family became one of the area's top grape growers.

TASTING NOTES

The 2016 vintage is another beautifully brooding Syrah from the Estate Vineyard. Aromas of earth and leather reminiscent of the land it was grown on fill your glass with undertones of mocha. On the palate, the flavor evolves from sweet baking spices of clove and cinnamon to stewed blackberries and roasted dark meat. This intensely rich wine finishes with refined yet firm tannins and invigorating tannins that balances this full bodied wine.

PRODUCT NOTES

The 2016 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. The vines are managed carefully to keep cluster counts low, resulting in fruit resulting in fruit with great intensity and rich berry flavors.

CHRISTIAN LANGLOIS
(514) 568-7684

DIDIER BOUCHARD
(438) 871-2948

FREDERIC LAVOIE
(514) 546-0050

BENOIT DESORMIERS
(514) 977-2841

JORDAN CLOUTIER
(418) 999-0924

Céleste Vin
6829-A avenue de l'Épée
Montreal, QC H3N 2C7
(514) 948-5050



PRODUCTION NOTES

Hand-picked grapes were fermented separately by vineyard block in open-top tanks. After daily pump-overs 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 30 to 60 days on their skins before the being aged separately for 31 months in 78% new and 22% once used French oak barrels. The wine was racked twice and bottled in June 2019.

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