

TROUBLEMAKER

BY AUSTIN HOPE

BLEND 17

Comprised of varietals that flourish in Paso Robles' distinct growing region, Troublemaker consists of Syrah, Mourvèdre, Petite Sirah, Grenache, and Zinfandel. Syrah is the backbone of the wine, setting the stage for a fruit-forward style and a full body. Petite Sirah contributes to the deep ruby color. Sweet and bright red fruit flavors of Grenache blend with the rustic and lively flavors of the Mourvèdre, while Zinfandel adds its signature zing to round out the blend.

HARVEST

We source our grapes primarily from the Paso Robles AVA and some from the Santa Ynez Valley where Rhône varietals and Zinfandel thrive. Warm days and cool nights during the growing season are key in keeping vines and canopies balanced. We look for loamy to gravely soils that are well-drained. All of this helps tannin and anthocyanin development for consistent color and structure in the wine. We harvest from mid-September to late October. Harvest months are typically warm and dry, aiding in fruit maturity. Our growing season is long, aiding in pronounced and balanced flavors and color.

WINEMAKING

The grapes were harvested, crushed, then cold-soaked prior to fermentation in five-ton, open-top tanks, as well as 20 and 60 ton closed-top stainless steel tanks for 7 to 14 days. Wines were aged in oak for an average of 25 months, depending on the vintage (2017 – 2023). All barrel aging was done in French and American oak barrels, 70% of which were new. Blend 17 was initially assembled in August of 2023 with small adjustments occurring in early 2024. The final blend was crossflow filtered prior to bottling in late March of 2024.

TASTING

Troublemaker Blend 17 has an opaque purple color. The nose is bursting with jammy boysenberry and blackberry, along with a fresh hint of raspberry. These fruit aromas carry through to the palate and are accentuated by underlying tones of peppercorns, dried tobacco and roasted coffee. Velvety tannins and balancing acidity bring out the vibrant fruit character of this complex blend.

VARIETAL(S): Syrah, Mourvèdre, Petite Sirah, Grenache, Zinfandel

AVA: CENTRAL COAST

OAK PROGRAM: 70% new French & American Oak

TIME IN OAK: 25 months on average

ALCOHOL: 14.5%

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