



THE VINEYARD

One of the greatest decisions we ever made was to plant Primitivo grapes on the land. The grape is conducive to our climate, it's a match made in heaven and it's with a doubt one of the best wines we make. I fell in love with it from that very first vintage. The vines are planted on our steepest slopes and we have to be extra cautious with our tractor farming. It's a west-facing vineyard and gets extended sunlight hours each summer evening. It sits at almost 1,000 feet above sea level and therefore is naturally protected by frost and freezing spring time weather. 2024 produced our biggest crop in 4 years and we were all super pleased with the quality and taste of the ripe berries.

THE WINEMAKING

This wine has a LOT of new oak! 68% of this wine aged in new oak barrels. In total we had 4 new 475L AP Johns Puncheon barrels and 6 new 265L Demptos Hungarian barrels. They taste so different from one another yet when blended together are just spot-on. The Demptos barrels complement the wine with notes of roasted coffee and bittersweet chocolate, while the AP John's barrels provide taste of vanilla and coconut. The fruit was delicately cared for from crushing, pressing, racking, settling and barrel aging. The wine was racked just one time post Malo-Lactic fermentation. Also, we elected to bottle this wine in its youth after 14 months of total time in barrels. This 100% estate wine was produced and bottled on the property and is a great representation of the unique Sculpterra terroir.

THE TASTE

Our Primitivo Reserve bottlings just keep rocketing forward, and this one is truly delightful. Right away I find spicy and cedar-y, gorgeous oak bouquets. Then aromas of beautiful red and black fruit flavors transition into a well-polished, complex and finish that lingers on the palate forever. Its vast mouth filling taste is due to its full-bodied feel. The wine is marvelously layered with subtle complex notes that bring you back for more and more sips. Cola-Cherry berry and plump boysenberries fill up this plentiful, fruity and full-bodied wine. Even whopping and bold it still ends up being super clean, approachable and fresh. This wine will reach its peak in 2034.

THE FACTS

Varietal: 95% Primitivo, 5% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate
 8-Acre Ridgeline & Lago De Los Patos
Finished Alcohol: 14.2%
Residual Sugar(G/F): 0.06 g/100ml
Total Acid: 0.66 g/100ml
pH: 3.45
Bottling Date: December 10, 2025
Total Production: 570 Cases

-Paul Frankel, Winemaker