

# SCULPTERRA 2012 CABERNET FRANC

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:**  
100% Cabernet Franc  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Block:** Lago De Los Patos  
**Finished Alcohol:** 14.2%  
**Residual Sugar(G/F):** 0.01 g/100ml  
**Total Acid:** .68 g/100ml  
**pH:** 3.71  
**Bottling Date:** August 22, 2014  
**Release Date:** December 1, 2015  
**Total Production:** 164 Cases

## THE VINEYARD

Our Cabernet Franc is an agreeable wine for those who love bold, dry, heavy, and peppery wines. The vines are a youthful 7 years old and located on the Frankel Family Estate in the small 1.5 acre block, "Lago De Los Patos." The soils are comprised of limestone with mixed in clay-loam profile. The vines were pruned in early winter, which promoted early spring bud break and early bloom, followed by early set and veraison. Our vineyard practices have always been to shoot thin the vines to two shoots per spur and two clusters per shoot. Then we leaf pull 50% of the leaves around the cluster to expose the berries to more sunlight. Cabernet Franc traditionally ripens late but we have great success bringing in the fruit early because we shoot thin, leaf pull, and cluster thin throughout the year. The grapes were picked at our target of 26.5 Brix and the fruit was crushed in the early hours of the morning.

## THE WINEMAKING

Cabernet Franc is very tannic when young, which is why we age ours for a minimum of 18 months in oak barrels. The berries are tiny and the skins are thick and crisp giving the wine dark color and hefty tannins. We set our basket press to a gentle cycle in order to reduce the amount of dry tannins. For our 2012 Cabernet Franc we fermented the juice slow and cool to capture the sweet berry and herbal flavors. A portion of the wine aged in a new 500L French Oak Puncheon Barrel, adding flavors of vanilla, cocoa, butterscotch, and coffee.

## THE TASTE

This 100% varietal wine brings notes of fresh herbs, red fruit, vanilla, and clove. It's not a weak wine! It's got a big tannic mouth feel but a captivating sense of balance, well-framed acidity, and a slightly chalky aftertaste. There's nuanced pepper and herbs on the nose of this classic Cabernet Franc, balanced in dense but firm blackberry, tobacco and dusty tannins. Rich and velvety it has plenty of structure for the long haul and is a fine choice for roasted rosemary lamb.

-Paul Frankel, Winemaker