



THE CONCEPT

We've done it for a third time! We etched, labeled and bottled the most challenging wine bottle in the world! It took 5 years of hard work and experimentation, but we finally made it happen. This unique self-decanting bottle is made in Italy and was the winner of Bruni Glass's annual bottle competition. The bottle style is known as 'Due Fondos,' but I call it 'The Winemaker Signature' and I plan on hand bottling a limited amount of bottles each year.

2018 was our third bottling and we only bottled 139 bottles. We are limiting purchases to 2 bottles per customer. This bottle was the most challenging bottle I have ever worked with due to its unique shape and design. The etching shows off John Jagger's Original sculpture entitled "Eternal Flame." Don Landy, a local wine bottle etcher spent 45 minutes per bottle to mask, etch, and paint each bottle. Then we hand filled each bottle, corked them, waxed them, and added a label to the one flat side of the bottle. My last touch was to sign and hand number each one. These bottles are only available at the tasting room.

THE WINE

This wine was created to be the heaviest, boldest, and richest blend imaginable! I selected the "best of the best" barrel lots from 2018's incredible vintage. Cabernet Franc leads the charge with its dark-berry fruits, dusty tannins, and dense structure. Syrah adds the Hungarian oak taste of pencil wood, smoke and cedar. Followed by aromas of chocolate covered plums and lavender. Petite Sirah aged in 100% New American Oak, enhances the wine's flavors with unbelievable notes of pink peppercorn, barbecued meats, and a coffee-like finish. The bouquets are extensive and juicy, its elegant structure expresses cherry, blackberry, ground pepper and even a mineral note framed in firm fine-grained tannins. A plethora of toasted hazelnut, vanilla and roasted almonds mark the finish. The three varieties blend perfectly together and make for a delicious package.

This is a big, bold wine that shows finesse and class. This is the most age-able wine that Sculpterra offers. It can age a minimum of 15 years before peaking out in structure and aroma. It is best to buy 2 bottles, open one in 2025 and the other in 2035. Be sure to decant this wine for the best possible wine experience!

-Paul Frankel, Winemaker

THE FACTS

Vintage: 2018

Varietal Composition: 42% Cabernet Franc, 33% Syrah, & 25% Petite Sirah

Appellation: Paso Robles

Vineyard: 100% Frankel Family Estate

Finished Alcohol: 14.7%

Residual Sugar(G/F): 0.02 g/100ml

Total Acid: 0.65 g/100ml

pH: 3.70

Bottling Date: June 1, 2019

Total Production: Only 139 Bottles

Retail Price: \$200.00 for one / \$350 for two - Limit 2 per customer

