



### THE VINEYARD

Cabernet Sauvignon is the “bread and butter” of Sculpterra Winery! These vines were planted way back in 1993 on their own roots. We took vine cuttings from a neighbor, propagated them, and transplanted them into our new vineyards. It’s Cabernet Sauvignon Clone Number 7, a famous clone in the Paso Robles area. The flavors have come into pure harmony as the vines have aged with consistency in taste and unique quality. 2022 was a super challenging growing season that we will NEVER forget! Incredible heat spikes in the summer and fall sped up the harvest. Then, it rained during harvest, forcing us to bring in the grapes before problems could occur in the vineyard. Our vineyard team has stepped up to these challenges, and this vintage Cabernet Sauvignon will go down as one of our very best.

### THE WINEMAKING

This 100% Cabernet Sauvignon wine is a blend of three estate vineyards, harvested independently of one another and kept separate the entire time of aging until we bottled it in May 2024. The fruit was mechanically harvested at night using a brand OXBO grape harvester. This machine has optical sorting technology and sorted leaves, stems, and canes, eliminating them from making it into the picking bins. We lightly crushed the grapes once they arrived at the winery, followed by a 2-day cold soak at a chilling 55 degrees. We added yeast and proceeded to conduct three pump overs each day. Fermentation took one month to complete, and then we drained the “free run” wine and pressed the skins at low psi. For the hilltop Cab portion of this wine, we elected to use twelve brand new TRUST company Hungarian 225L barrels. These barrels are specifically designed for high-quality Cabernet wines and are part of the “Cabernet Collective” barrel program. These Hungarian barrels add tastes of pencil shavings, caramel candy, marshmallows, and cut cedar. Puerta Electrica was aged in 500L large format barrels, and the small Bentley Cab was aged in a portion of new American Oak barrels from Demptos Cooperage.

### THE FACTS

**Varietal Composition:** 100% Cabernet Sauvignon

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** Autopista, Puerta Electrica, Bentley Ironworks

**Finished Alcohol:** 14.0%

**Residual Sugar(G/F):** 0.05 g/100ml

**Total Acid:** 0.64 g/100ml

**pH:** 3.50

**Bottling Date:** May 15, 2024

**Release Date:** December 1, 2025

**Total Production:** 1,050 Cases

### THE TASTE

The 2022 Cabernet Sauvignon marks our 17th vintage crafting Cabernet from the Frankel Family Estate. This wine is dramatic and focused on red fruit tones, layered oak, and age-worthy tannins. Gorgeous, dense oak spices are interwoven and complex; layered and beautifully bouquets are subtle, showing wood smoke, toast, and campfire taste. The fruity aromas bounce around with chocolate cherry, blackberries, and cocoa beans. It is full-bodied with well-integrated tannins providing pronounced structure for further aging. Cabernet wines are gently powerful with profound, dark, and delicious red fruits, offering concentrated black cherries, black currants, and licorice on a dry-puckering fine-grain tannic finish. This wine will only improve with age, tasting at its very best from 2025 to 2035.

-Paul Frankel, Winemaker