

SCULPTERRA 2020 REPOUSSÉ

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

46% Mourvèdre, 31% Grenache, & 23% Syrah

Appellation: Paso Robles

Vineyard: Frankel Family Estate
& Gene Alonso Vineyard

Block: Lago De Los Patos, El Libro,
& Gene's Village

Finished Alcohol: 14.7%

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

Total Acid: 0.68 g/100ml

pH: 3.58

Bottling Date: December 14, 2021

Release Date: June 1, 2022

Total Production: 600 Cases

THE VINEYARD

2020 Repoussé features three Rhone varieties, each one contributing incredible aromas, taste and length on the finish. This wine is mainly made up of Mourvèdre, and showcases loads of strawberry fruit with earthy spice notes and gamey qualities. Grown on the Frankel Family Estate at Sculpterra, these Mourvèdre vines ripen late in the year increasing the grape's natural phenolic compounds. The vineyard is only 1.25 acres and is vertically shoot positioned on a trellis with cross-arms dividing the canopy. The vineyard is pruned early to promote quick bud break and extend the fruit's "hang time" before being hand picked. Syrah, grown on a neighboring Penman Springs Road vineyard on Eugene Alonso's property; offers dark rich color, a plush mouthfeel, and chocolate notes on the finish. Eugene's vineyard is 25 years old and therefore the vines produce low yields with intense concentrated flavor. Grenache is grown on the Frankel Family Estate on the 1.5-acre parcel called, "El Libro." This vineyard sees extreme temperature swings but is protected from early season frost by steep terraced rows and a beautiful canyon for the cold air to settle.

THE WINEMAKING

All grapes were destemmed and cold settled for 36 hours before the introduction of cultured yeast for alcoholic fermentation. We kept the three grape varieties separate throughout the winemaking process, final blending did not occur until the week of bottling. This separation allowed us to ferment with a unique yeast strain for each lot. A portion of each lot was fermented in NEW 500L American and Hungarian Oak open top barrels. Then we extracted the free run juice and pressed the skins. The wine settled in stainless tanks for 3 days before it was racked down into barrels. Our Mourvèdre wine aged primarily in new tight grain 240L American Oak barrels, Syrah aged in once used 500L puncheon barrels and Grenache aged in twice used 500L puncheon barrels. The taste of the barrels is present but not dominant in this wine.

THE TASTE

Dazzling aromas of strawberry jam, dried fig, and crushed pepper introduce this big Rhone style blend. Mourvèdre's flavors are prevailing and expressive unique qualities that are only heightened with the blending of Syrah and Grenache. This is a stand out wine amongst the many Sculpterra blends, especially for those who prefer light to medium bodied red wines. The palate is so clean and pure, offering a medium bodied mouthfeel and followed by a silky finish. This wine is lifted by a fresh, mineral note that displays fruity aromas that are a beautiful expression of the east side Paso Robles ripe Rhone grapes. The wine has firm yet elegant tannins, making it enjoyable now, or able to sit in your cellar through 2026.

-Paul Frankel, Winemaker