

SCULPTERRA

WINERY & SCULPTURE GARDEN

2023 CABERNET SAUVIGNON RESERVE



THE VINEYARD

The grapes are a blend of three vineyards; two estate grown Cabernet blocks with Petite Sirah added from a small ranch in San Miguel, Ca. The wine has an incredible lush taste and unparalleled beauty. It's downright opaque and dark. This barrel heavy wine shows very rich aromas of prune, fig, cherry, blackberry and dried herbs. The growing season was perfect for this ultra-premium Cabernet. Heavy rains transitioned to a cool spring and moderate summer. Therefore, the grapes matured slowly and evenly on the vine, offering thick skins with dark color and hefty tannins. This blend of "Chivos," and "Bomba Vieja" Cabernet combines four unique soil profiles and hand manicured farming. We harvested 3 weeks later in 2023 compared to 2022... but it was well worth the wait, these grapes were just perfect!

THE WINEMAKING

The fruit was harvested at night and processed at first light at the onsite crush pad at Sculpterra. Three lots were both tank and macro bin fermented. The fruit came in cold, setting up for a slow and steady fermentation. Bomba Vieja Cabernet was harvested first and we selected yeast ICVD-21 for its ability to enhance mouthfeel and highlight freshness and fruit driver flavors. Chivos block Cabernet was the last grape harvested in 2023 and we used FX10 yeast. Petite Sirah from San Miguel came in on Halloween morning; we used PERSEY yeast, a new yeast strain that highlights the grapes natural chocolate plum taste while stabilizing its inherent color and acidity. All barrels were brand new for this lot! Chivos aged in 240L "Solei" American Oak thin stave tight grain barrels. Bomba Vieja aged in 225L American Oak, medium and heavy toast barrels. Finally Petite Sirah aged in 265L Demptos Hungarian 36-month seasoned barrels. There is so much oak complexity in this wine, and an enticing sensation of wood, coke, char and coffee.

THE FACTS

Varietal: 83% Cabernet Sauvignon, 17% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate, San Miguel Vineyards
Block: Chivos, Sol Para Todos
Finished Alcohol: 14.5%
Residual Sugar(G/F): 0.06g/100ml
Total Acid: 0.66 g/100ml
pH: 3.55
Bottling Date: August 13, 2025
Release Date: December 1, 2027
Total Production: 330 Cases

THE TASTE

This is Cabernet Sauvignon at its best! Aged in 100% New Oak, this wine delivers, hitting all the right notes. The small addition of Petite Sirah adds textures, lengthy and matchless charm on the finish. This small production bottling will hold up against the finest Cabernets around; built to last this wine will continue to improve into 2030. Dazzling red and black fruits burst from the glass, then rose and lilac petals show followed by raspberries, black cherries and green olives. I love the mouth watering sensation this wine gives off, it's very much full bodied but at the same time showing elegance, grace and charm. Balanced with ample acidity and moderately gripped tannins, all adding up to great steadiness in this generous and velvet-textured masterpiece.

-Paul Frankel, Winemaker