

SCULPTERRA 2019 REPOUSSÉ

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

50% Mourvèdre, 37% Syrah,
& 13% Grenache

Appellation: Paso Robles

Vineyard: Frankel Family Estate
& Gene Alonso Vineyard

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

Finished Alcohol: 15.0%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: 0.70 g/100ml

pH: 3.58

Bottling Date: December 9, 2020

Release Date: January 1, 2022

Total Production: 780 Cases

THE VINEYARD

Repoussé is a metal-working term refers to the shaping or molding of metal art work by hammering its underside. Essentially, Repoussé is the opposite of embossing and is a classic method of art and iron work dating back centuries. Sculpterra's Repoussé Red Rhone blend is an incredible feat of magnificently layered fruit, subtle backing spice notes, and a wonderful crisp and puckering finish. The fruit is from both the Frankel Family Estate & Gene Alonso Vineyard. These vineyards are located less than 2 miles apart, giving the wine consistency in taste and finish. 2018 was an outstanding growing season with all climate activity being what we needed at the right time. We did get a late season spring freeze, but we did not see much damage on these Rhône varieties. Our vineyard team continued our tradition of shoot thinning, leaf pulling around all clusters, and fruit dropping when necessary. Harvest began with our estate grown Syrah on September 25th 2019 and was wrapped up with Petite Sirah being harvested on October 23rd.

THE WINEMAKING

This is where the fun begins! The grapes were handpicked overnight and delivered to the winery at first light. We implemented whole berry fermentation on all four lots, no crushing of the grapes, simply destemming and fermenting the berries from the inside out. Fermentation lasted about 3 weeks and we even barrel fermented the Grenache in 500L new puncheon barrels. The wine was extracted from the tanks and barrels and the skins were gently pressed by our vertical half ton basket press. We settled the new wine for 3 days in stainless takes before returning the wine to oak barrels for long term aging. The wine aged in 27 % new oak, including for Mourvèdre, two brand new 240L custom designed World Cooperage Fusion barrels, a blend of French, Hungarian and American oak all in 1 barrel! These barrels offered fine tannic structure while supporting the overall fruit taste of the wine. I loved the smoky element in these barrels providing a perfect pairing for tart berry flavors and tantalizing acidity. In total the wine aged for 14 months before we racked, filtered and bottled in December 2020.

THE TASTE

This 2019 Repoussé offers aromas of rosemary and eucalyptus accented with powerfully ripe blueberry and mulberry fruits. It's an immensely concentrated wine focused with good structure, fine grain tannins and lovely red-brick color in the glass. A blend of 50% Mourvèdre, 37% Syrah and 13% Grenache, it is very tasty and fruit forward yet layered by lingering notes of cherry candies and peppered smoked spice on the finish. It's a tenacious wine but gracefully integrated tannins frame the finish and leave you wanting more! Fresh green herb and basil leaf lend bracing freshness to tart raspberry flavors in this blend. I call it medium to full bodied and assuredly mouth filling but brightly balanced. The finish is clearly defined by freshness coupled with dry tannins and puckering acidity. It drinks beautifully already and it should hold through 2026.

-Paul Frankel,

winemaker