

SCULPTERRA

WINERY & SCULPTURE GARDEN

2016 CABERNET SAUVIGNON RESERVE



THE FACTS

Varietal Composition: 100% Cabernet Sauvignon

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Chivos & Bentley Ironworks

Finished Alcohol: 14.2%

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

Total Acid: .65 g/100ml

pH: 3.55

Bottling Date: February 21, 2018

Release Date: December 1, 2019

Total Production: 195 Cases

THE VINEYARD

2016 was a remarkable vintage for our estate grown Cabernet Sauvignon, and thus the vintage demanded for us to bottle the best Cabernet wine in a single bottling, creating this exceptional wine, our 2016 Cabernet Sauvignon Reserve. The best Cabs are always a blend of fruit driven lots coupled with tannic and spicy lots and that is exactly what we did! This wine is a blend of our two best Cab vineyards, “Bentley Ironworks,” and “Chivos.” The moderate spring of 2016 gave way to a hot summer and temperate fall, perfect for growing high quality Cab. The fruit ripened slow and steady accumulating nice dark color along with heightened acidity. Both blocks attribute different flavors to the wine, while Chivos gives spicy nuances and tannic textures, the Bentley block primarily shines with cherry fruit and a dusty after taste. The vines are hand-manicured to achieve utmost character and quality, hand pruning, shoot thinning and cluster thinning allow for proper maturation of the fruit. We harvested the grapes in three days, October 10th, 13th, and finished on the 26th.

THE WINEMAKING

All fruit was processed on site at our small winery and the wine never left the facility until our bottling date. Grapes were lightly destemmed and sent to 1-ton macro bins for fermentation, taking place over a three-week span. We fermented the fruit with temperatures not to exceed 75 degrees to ensure the yeast grew properly and creating the freshest bouquets imaginable. As always we press using our half-ton old world basket press limiting its force to just 1 bar. The resulting wine is flavorful and soft, never overtly tannic and harsh. The wine was aged in barrels for approximately 14 months, and then blending in stainless and bottling took place in late February 2018.

THE TASTE

I love how this wine balances dark fruit with integrated spicy notes. Its displays the best lavished fruit tones of black cherry and plum that are compact and full bodied. Even notes of black olive and toast factor into the mid-pallet and finish. The color is red-black and the tannins are ripe and refined. Overall, violet aromas mellow a fistful of dark chocolate and baked plum, as smoky oak wanders by. The tannins are tightly grained yet silky. A wintery Cabernet Sauvignon that could be cracked open now through 2025. It's not every vintage that we create a Cab Reserve, so get it now while it's offered.

-Paul Frankel, Winemaker