

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2016 PASO PINK



### THE FACTS

**Varietal Composition:** 64% Grenache,  
18% Mourvèdre, & 18% Syrah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate &  
San Miguel Vineyards

**Finished Alcohol:** 15.0%

**Residual Sugar(G/F):** 0.90 g/100ml

**Total Acid:** .78 g/100ml

**pH:** 3.35

**Aging Process:** 100% Stainless Steel

**Bottling Date:** February 22, 2017

**Release Date:** July 1, 2017

**Total Production:** 250 Cases

### THE VINEYARD

Sculpterra has been producing Rosé wines since 2011 and this new 2016 vintage is an exciting addition to that lineage. Like those that came before it, this Rosé boasts an incredible fruity taste, a fresh, snappy mouthfeel, and a lingering juicy finish. Sculpterra has now tailored its Rosé production to be a true “Rhone” in its varietal makeup, featuring the standard players; Grenache, Syrah and Mourvèdre. Grenache was grown in 2 vineyards, Sculpterra Estate’s “El Libro” block and San Miguel Vineyard’s “Sol Para Todos” block. These two Grenache Rosé lots were by far the best in taste, substance and flavor profile. Syrah, was taken from Indian Valley Vineyard, and contains classic Rosé like qualities, floral, elegant and refined. Mourvèdre, another estate grape, is rich, heavy and lush in finish. It brings elevated ripe fruit, dark red color, and compelling textures.

### THE WINEMAKING

This Rosé is a combination of 4 individually made wines that were blended together 3 days prior to bottling. Our approach in production is to take the bleed off the juice from the skins 18 hours after the fruit has been picked, destemmed and cold soaked. The juice, usually being a 15-20% bleed, is kept at 38 degrees F for 3 days prior to racking clean and fermenting. From here the juice turns into wine by the process of fermentation, and takes 3-4 weeks to complete. We then rack the wine and cold settle it for another 3 days before finishing the wine in topped off stainless drums. No oak is used for aging, strictly stainless, giving the wine the maximum fruity taste possible.

### THE TASTE

This perfectly hued, cranberry colored Rosé features tantalizing aromas of crushed strawberry and stone fruit. It’s medium bodied and crisp, with peach and melon fruit that surfaces with balanced sweetness and acidity. It’s strong with fresh fruit aromas, but maintains crisp tart taste. I taste loads of red currants and cherries too. The fruitiness is matched well with even better layers and textures that hold up well after the wine is tasted. Drink it upon release! We only produced 250 cases total, this Rosé will be sold out before years end.

-Paul W. Frankel, Winemaker