SCULPTERRA
WINERY & SCULPTURE GARDEN

2024 CABERNET SAUVIGNON RESERVE



THE VINEYARD

Just 240 cases make this 2024 Cabernet Reserve is our smallest production to date. Once released it will sell quickly and we encourage everyone to hold onto a few bottles and experience the wine again 5 years down the road as it will truthfully improve with age. Only the best Cabernet Sauvignon barrels are selected for this special bottling. 2024 will always be remembered for the year of FROST, in fact it was the worst frost year seen since 2011. Results varied around Paso Robles; our vineyard was one of the hardest hit; we lost over 60% of our potential crop that fateful spring morning. Summer and Fall were favorable and the small crop ripened without disease pressure or difficulties. Our Cabernet vineyard is just 2 acres, situated on a steep slope and produces small grapes with intense taste. Petite Sirah is planted on fertile clay-loam soils and consistently shows off ripe blackberry. Petit Verdot is cultivated on a VSP spur trained trellis, limited in crop load and contains dry tannic taste and nice color.

THE WINEMAKING

The clusters were hand-picked and delivered in 1/2 ton macro bins to our onsite winery in the early daylight hours. At Sculpterra hand picking begins at 3:00am and we quit at 7:00am to insure that the grapes are the coolest they can possibly be. Being so small of a harvest we elected to barrel and bin ferment rather than use tanks. We used two NEW 500L French Oak Doreau barrels for fermentation and aging. These fine grain barrels offer flavors of nutmeg, roasted nuts and caramel. Fermentation lasted well over a month and was followed by draining the “Free Run” wine then we pressed the skins to release the trapped wine. In total this barrel blend consists of just 7 barrels and combines three estate vineyards: Cabernet Sauvignon Chivos Block, Petite Sirah from Lago De Los Patos and finally Petit Verdot from Kathy’s Forest Vineyard. The barrels were racked just one time post Malo-Lactic fermentation was deemed finished. We topped the barrels every six weeks and stored everything onsite at the winery. We bottled the wine in February 2026 giving the wine a total of 16 months barrel age and maturation.

THE TASTE

This is a beautiful wine; both bold yet elegant, it’s a true gem with unbelievable taste and textures from beginning to finish. Smooth, decadent, ripe and well-off with complex flavors and bouquets. I love the notes of black cherry, plum, cloves, dark roast coffee, all-spice, bittersweet chocolate, and floral bay leaf that all intertwine for an enticing, and satisfying experience. Dry yet soft tannins frame it all in, and leave a long and lush aftertaste that just keeps on going. It’s one of our best Cabernet bottlings to date, enjoy now and do your best to age some bottles too, it only gets better from here.

-Paul Frankel, Winemaker

THE FACTS

Varietal: 83% Cabernet Sauvignon, 17% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate & San Miguel Vineyards
Block: Chivos, Lago de Los Patos & Kathy’s Forest
Finished Alcohol: 14.5%
Residual Sugar(G/F): 0.06g/100ml
Total Acid: 0.64g/100ml
pH: 3.45
Bottling Date: February 12, 2026
Release Date: December 1, 2027
Total Production: 240 Cases

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