

SCULPTERRA

WINERY & SCULPTURE GARDEN

2019 PASO PINK



THE FACTS

Varietal Composition: 55% Grenache, 25% Mourvèdre, & 20% Syrah
Appellation: Paso Robles
Vineyard: Frankel Family Estate, Eugene Alonso, & San Miguel Vineyards
Finished Alcohol: 15.3%
Residual Sugar(G/F): 0.98 g/100ml
Total Acid: 0.71 g/100ml
pH: 3.35
Aging Process: 100% Stainless Steel
Bottling Date: February 20, 2020
Release Date: March 1, 2020
Total Production: 775 Cases

THE VINEYARD

Our 2019 Paso Pink Rosé wine is our biggest bottling of Rosé to date, totaling 750 cases! The crop was heavy while fruit quality was at an all-time high! We yielded more juice per ton and therefore we made more Rosé wine than previous vintages. This wine is a combination of three unique Rhone varieties, but even more so, a blend of four unique vineyards. Grenache was harvested in two lots from two vineyards; Sculpterra's own "El Libro Block," and Rafael Jimenez San Miguel Vineyard, "Sol Para Todo." Mourvèdre came from Sculpterra's Estate in the coveted "Lago De Los Patos" block. Rounding out the finish is Syrah from Eugene Alonso's "Penman Springs" vineyard. Grenache, light in color, packs the strawberry flavors and rich acidity. Mourvèdre is the tropical fruit provider in the blend and gives darker pink hues as well as a deeper finish. Syrah, adding darker pink color also lends more cola-berry, floral lavender, and rose petal notes. Wow, this Rosé touches every sense and leaves you wanting more.

THE WINEMAKING

2019 was the best vintage we have witnessed in years; therefore, the juice used in making this Rosé wine was of the best quality we have ever seen! All three varieties - Grenache, Mourvèdre and Syrah - were hand-harvested at peak ripeness, followed by a 30% bleed after a 24-hour cold-soak of the must. The extracted juice showed brilliance in color and strong acid, a wonderful combination for Rosé wines! "The Bleed" or "Saignée" was fermented in small 5-gallon stainless drums and kept between 55- and 75-degrees Fahrenheit. A slow and steady fermentation retained bright fruity aromas while the unique yeast selections created diverse mouthfeel and bouquets for each of these three varieties. We bottled the wine at a "young stage," just 3 months of total age, capturing the freshest and most vibrant taste imaginable.

THE TASTE

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-Paul W. Frankel, Winemaker