

SCULPTERRA

WINERY & SCULPTURE GARDEN

2014 CHARDONNAY



THE FACTS

Varietal Composition: 100% Chardonnay

Appellation: Monterrey

Finished Alcohol: 13.5%

Residual Sugar(G/F): 0.20 g/100ml

Total Acid: .71 g/100ml

pH: 3.59

Bottling Date: April 24, 2015

Release Date: May 1, 2015

Total Production: 224 Cases

THE VINEYARD

Sculpterra Winery makes its Chardonnay with the philosophy of respecting the fruit. Therefore the wine is not aged in oak barrels and the wine is bottled young to preserve its fresh and fruity appeal. This Chardonnay wine predominately shows off pear and apple fruit flavors, and finishes clean and tight. The grapes were grown in Monterrey County on a sloped terraced hillside vineyard where the roots grow deep in the hard clay-loam soils. This vineyard experiences thick foggy mornings with only a few hours of full sun everyday in summertime. The cool nights and foggy days keep the grapes tart, and crisp slowing the ripening of the fruit on the vine. The canopy grows big and the guide wires are set high to give adequate light and wind around each cluster of grapes. The grapes are harvested at night and delivered to the winery in the early daylight hours.

THE WINEMAKING

The juice fermented and aged in 100% stainless steel. This is why the wine comes across fruity and not oaky. The grape clusters were not crushed, instead they were whole berry pressed using a bladder press. From there the juice was chilled for 2 days, settled off the lees and racked into a tank for primary fermentation. We intentionally ferment the juice cold, setting the tank to not exceed more than 58 degrees. The juice dropped about one Brix a day and completed fermentation at the end of October. The wine was constantly evaluated for change in aroma and bouquet to determine if another racking was needed to slightly aerate the wine before bottling. Indeed the wine was racked clean once before bottling and lightly filtered. The wine was bottled in April 2015 and released for sale right away.

THE TASTE

This limited production Chardonnay is ready to drink now but will age for the next few years. Its structure, freshness and richness rolls the wine around the mouth, offering citrus, bitter orange and yellow fruit flavors. Toast flavors round out the wine, leaving a hugely satisfying aftertaste. Gorgeously ripe fruit packs this wine with tropical flavors of cantaloupe, apricot and papaya. Lemony acid keeps it fresh and vibrant. With only 224 cases bottled you better stock up now!

- Paul Frankel (Winemaker)