

SCULPTERRA 2017 MOURVÈDRE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 85% Mourvèdre
& 15% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 15.3%

Residual Sugar(G/F): 0.08 g/100ml

Total Acid: 0.65 g/100ml

pH: 3.70

Bottling Date: December 12, 2018

Release Date: December 1, 2020

Total Production: 320 Cases

THE VINTAGE

Sculpterra's 2017 vintage Mourvèdre is young at heart, with cheerful black cherry and berry flavors abounding in this decadent blend of mostly Mourvèdre with a touch of Petite Sirah. Petite Sirah adds additional tannins in the mouth, increased wine palate color, and nice flavors of dark chocolate, walnut, and black pepper. Overall, this is a fruit forward wine, medium bodied with glimmers of dried bay leaf and thyme nuances. 2017 was a superb year in the vineyard, especially for our small 1.5-acre parcel of estate grown Mourvèdre. Our vineyard workers hand pruned, shoot thinned, and even dropped excessive fruit from the canopy of the vines, only leaving the best clusters to ripen in the hot summer sun. Fall was terrific for us! No rain during harvest was incredibly fortunate and consistent warm fall weather temperatures resulted in balanced sugar and acid in the berries. We handpicked the fruit at peak ripeness just as the berries were beginning to raisin on the vines.

THE WINEMAKING

All winemaking was conducted at Sculpterra's onsite winery. From crush to bottle this wine is 100% estate grown, produced, aged and bottled on site. A portion of the destemmed fruit fermented in new 500L French Oak puncheon barrels which added great depth of color and a nice round mouthfeel. We aged the wine in a combination of 225L and 500L barrels for a total of 14 months. We topped the barrels every 6 weeks, tasting the wine monthly to evaluate its progress and improvement during the slow barrel aging. I was delighted with how the wine tasted after a year in barrel and I certainly did not want it to oxidize any further with more barrel age. The match of barrel and fruit is perfectly articulated in this wine.

THE TASTE

I love this Mourvèdre! It displays perfect varietal expression sprinkled with unique aromas that can only be found with perfectly cared for Mourvèdre. Our vineyard, "Lago De Los Patos," is undoubtedly hitting its prime years and delivering consistent flavors year to year. Lavender aromas dance with notes of smoke and tobacco while subtle hints of aged oak linger on the finish. It is indeed an age-worthy wine and it will change considerable (all for the better) with proper cellaring. Give it at least 6 years bottle age and it will develop a soft finish with upfront tannins being transformed into a smooth and long-lasting finish. I love how it tastes right now but am also very excited to see it develop in the years to come. Overall, this wine displays a lovely expression of brambly fruit with truthfully unique taste and flavors. Only 320 cases produced, it will sell out fast!

-Paul Frankel, Winemaker