

PRESENTS:

**2021 VIOGNIER**  
EL PASO DE ROBLES, CALIFORNIA

## THE VINEYARD

2021 may go down as one of the finest growing seasons in the history of Paso Robles, especially for Viognier. The berries tasted amazing right off the vines, packed with sweet stone fruit taste and tart acidity. This wine combines three unique Paso Robles Vineyards, two of which are located in the El Pomar district and the third located on the west side. Grape berry samples were taken, crushed, and tasted weekly leading up to harvest in order to bring in the grapes at the perfect time of ripeness. Our Héroe wines are dedicated to the vineyard and winemaking team at Sculpterra Winery. Year after year the soil is farmed by an amazing group of hard-working individuals, who truly have a love for the land. It took a lot of people to make this bottle of wine and that effort is clearly expressed in the great flavors it offers.

## THE WINEMAKING

2021 Héroe Viognier is a blend of three hand harvested vineyards; Frankel Family Estate, Deerfield Ranch Road Vineyard, and Sukhy Suran Home Ranch. We harvested all three vineyards at night to ensure the grapes were cold during harvest. Frankel Vineyard's was picked in early September followed by Sukhy's Home ranch in mid-September and finally the cooler Deerfield vineyard came in at the end of September. The grapes were carefully hand-picked in half ton macro bins and transported to the winery at daybreak for immediate pressing and extracting of the juice. We lightly pressed the skin, not exceeding 1.5 bars, and the clear cold juice settled for 2 days before transferring and fermenting could begin. Fermentation was completed after 30 days, followed by racking, settling and storage in new tanks. The wines were combined right around January 1st 2022 and were heat and cold stabilized all together. Bottling took place on February 17th 2021 and it total 600 cases were bottled.

## THE TASTE

Héroe Viognier consistently taste of peach, nectarine, grapefruit and Meyer lemon, and this vintage adds minerality and apple to the mix. Being fermented and aged in 100% stainless steel gives this wine's the palate a fresh glistening and vibrant quality. The tropical flavors are forward leading the way to a full-bodied mouth of savory and lingering aftertaste. A picture-perfect yellow gold color fills the glass, and the wine is crystal clean and shines in the light. This wine will age for 3-5 years but enjoy it right now for the freshest experience.

## THE FACTS

Varietal Composition: 100% Viognier  
Vineyard: Frankel Family Estate, Sukhy's Home Ranch,  
& Deerfield Road Vineyard  
pH: 3.58  
TA: 0.70  
RS: 0070  
ALC: 15.0%  
Case Production: 600 Cases (750ml bottles)  
Bottling Date: February 17, 2022

