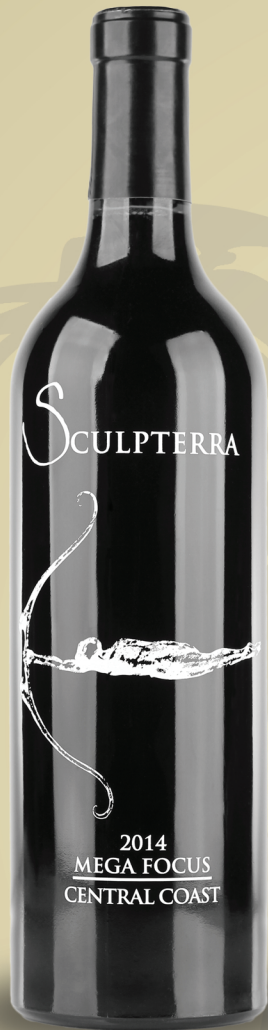


# SCULPTERRA 2014 MEGA FOCUS

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:** 47% Grenache,  
30% Syrah, & 23% Mourvèdre

**Appellation:** Central Coast

**Vineyard:** San Miguel Vineyard, Indian  
Valley Vineyard, & Frankel Family Estate

**Block:** Sol Para Todos, Rio Chicho, &  
Lago De Los Patos

**Finished Alcohol:** 14.4%

**Residual Sugar(G/F):** 0.10g/100ml

**Total Acid:** .69 g/100ml

**pH:** 3.71

**Bottling Date:** December 11, 2015

**Release Date:** September 1, 2016

**Total Production:** 470 Cases

## THE VINEYARD

2014 Mega Focus, our Rhone style blend, is a masterpiece wine, showing heaps of berry taste, heightened acidity, and a lingering finish. All three varietals-Grenache, Syrah & Mourvèdre complement one another in a fun and intriguing way. Our Grenache, making up almost 50% of the blend, was grown on the west side of San Miguel on a steep sloped south-east facing vineyard. Grenache greatly benefitted from the almost perfect 2014 growing season, which featured a mild winter, warm spring, and hot summer. Syrah was sourced from a vineyard in Monterey county, called Indian Valley Vineyard, a stunning ranch of rocky soils, with extreme topography. Mourvèdre, grown right here on the Frankel Family Estate was grown to perfection! We limited the crop to 2.5 tons per acre, shoot thinned leaf pulled and harvested the fruit earlier than expected due to the hot summer. All varietals were hand picked in the early morning hours and delivered to Sculpterra in half-ton bins.

## THE WINEMAKING

At the winery each varietal is processed separately allowing for maximum expression of the grapes. This blend came together after many tasting trials. My goal was to produce a true GSM, while keeping in mind the complexities of each grape respecting the space for each wine to show at it's best. Grenache was the easy pick to lead the way, its upfront fresh strawberry and cedar taste points the path to the Syrah. This Syrah expresses spiced meat, dried herbs, and chocolate covered cherries. Mourvèdre brings the wild tones and strong finish. Its rich texture and super ripe fruity taste make it the perfect ending to this blend. All three of these wines were so strong that they could have been bottled on their own! The wine was barreled blended and aged for 14 months in French, Hungarian and American barrels.

## THE TASTE

This wine is our first true GSM blend, and focuses on the strengths of the three most popular Rhone varietals. I feel that this wine has a medium/medium plus body. A wine that certainly can be drunk on it's own or better yet paired with smoked pork, or even a raspberry vinaigrette salad. A superb wine that brings together all the qualities of the great 2014 growing season. It has countless fruity flavors, layers of acidity, soft tannins and a velvety texture, without losing the sense of place. Caramel, floral and dried herb on the nose fuses elegantly with what follows in the mouth—juicy raspberry, plum and spice. It finishes in a swelling of fruit and tobacco spice. This wine will certainly only get better with time.

-Paul Frankel, Winemaker