



### THE FACTS

**Varietal Composition:**

100% Chardonnay

**Appellation:** Paso Robles

**Finished Alcohol:** 13.5%

**Residual Sugar(G/F):** 0.33 g/100ml

**Total Acid:** 0.70 g/100ml

**pH:** 3.65

**Bottling Date:** February 11, 2019

**Release Date:** March 11, 2019

**Total Production:** 224 Cases

### THE VINEYARD

2018 was a terrific vintage in the Paso Robles AVA, especially for cooler climate white varieties, like this delicious Chardonnay. The spring and start of summer were cooler than average while the end of summer and fall were notably hotter than normal. Chardonnay is one of the very first grape varieties to come off the vine and therefore did not see extensive heat or sun burning during the warmer fall of 2018. The fruit was picked at utmost ripeness without crossing the line into being overripe. The fruit is grown on the eastern reaches of Paso Robles on the vineyard called, "The Lord's Piece." This vineyard was established in the mid 1990's and has a proven track record for wonderful fruit and steady yields. I feel that 2018 will go down as the best vintage this decade for Chardonnay wines!

### THE WINEMAKING

The grapes were hand picked over night in early September and delivered to the winery at sunrise for immediate processing. All fruit was whole-berry pressed, leaving the fruit uncrushed, and then settled in a stainless tank. The tank was chilled to 35 degrees to drop out solids while in turn increased the natural fruity taste of the juice. The wine fermented over 30 days. The wine fermented dry followed by a clean rack of the juice from tank to tank. The wine underwent Malo-Lactic fermentation (secondary wine fermentation) which gives the wine an elegant, soft and almost creamy finish. In total 224 cases were bottled in early February 2019. The wine was released for sale at the Sculpterra tasting room just 1 month later, in March 2019.

### THE TASTE

Sculpterra's 2018 Chardonnay contains flavors of lemon and tangerine that lift its creamy lush personality and offer a hefty dose of well-integrated acidity. This wine offers a wealth of juiciness and aromatic complexity and ends with fine structure that is felt throughout the taster's palate. This Chardonnay has true classic varietal expression; rich aromas of sandalwood, orange-peel, and even French toast. I also get a hint of vanilla and nutmeg coupled with puckering and lingering acidity. There is great cohesion of floral nuance and spice, alongside a bright lemony splash that ends with flavors of white peach and almond. The acidity is emphasized in lingering layers that remain vibrant on the finish. Overall, I'd give this wine a few more years to reach its peak but it tastes beautiful as is right now.

- Paul Frankel (Winemaker)