



### THE VINEYARD

Bentley Ironworks is the oldest vineyard on the Frankel Family Estate Ranch. It is just under 3.5 acres, nestled around “Cripple Creek,” with soils of an Arbuckle-San Ysidro profile. These vines are “old world” cane pruned, trained, and farmed, making the grapes unique and the wine extraordinary. Each year, 4-6 canes are selected from last year’s growth. New spur positions are left behind, and the resulting grapes are small, tannic, and release dark color. The row orientation is directly east and west, allowing equal sunlight to hit both sides of the vine’s canopy. 2021 was a splendid growing season, and I was delighted with the quality of the fruit harvested. We waited until the final hour to pick these grapes, harvesting right before a one-inch rainstorm emerged on the property. The grapes were picked at 26.5 BRIX with a pH below 3.8, the perfect grape chemistry paving the way for an amazing wine.

### THE WINEMAKING

All winemaking (crushing, pressing, racking, aging, and bottling) was conducted onsite at Sculpterra Winery. In 2021 the Bentley Cabernet was divided into two fermentations, some fermented in stainless steel and some fermented in new French Oak 500L Puncheon barrels. Right from the crush pad, we noted the strong aromas of the grape - it was easy to see that this would be a memorable vintage! Cultured “Structure” yeast was selected for the tank fermentation as it delivers an intense mouthfeel while preserving the natural fruit flavors of the grapes. We used “BDX” yeast for the open-top new barrel fermentation. BDX, or Bordeaux yeast, is a classic French yeast strain that develops longevity and age-ability in wine and also serves to build fine fluid tannins. We added one new Seguin Moreau 500L American Oak barrel of Pettie Sirah to the final blend. That 10% gives the Bentley a captivating quality that supports the wine’s already hefty textures - that final punch.

### THE FACTS

**Varietal Composition:** 90% Cabernet Sauvignon, 9% Petite Sirah  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Block:** Bentley Ironworks,  
**Finished Alcohol:** 14.2%  
**Residual Sugar(G/F):** 0.02 g/100ml  
**Total Acid:** 0.68 g/100ml  
**pH:** 3.45  
**Bottling Date:** May 17, 2023  
**Release Date:** December 1, 2023  
**Total Production:** 540 Cases

### THE TASTE

The cream of the crop and the best Cabernet Sauvignon, this wine stands alone as the peak of Sculpterra’s winemaking. This wine features all oak flavors possible! Aging in 100% new oak gave notes of pine, cedar, sandalwood, coconut, clove, cinnamon, and vanilla. The fruit showcases red currant, blackberry, cherry, and plum. There are also hints of pleasant herbaceous flavors, with notes of green olive, eucalyptus mint, and dried nuts. The back palate has a lingering truffle, mushroom, and chocolate sensation. I love the mouthfeel of this wine. It combines a rich texture with a long and lingering finish. This wine will improve with proper cellar aging, reaching its peak tasting in the year 2028.

-Paul Frankel, Winemaker