

SCULPTERRA

WINERY & SCULPTURE GARDEN

2012 CABERNET SAUVIGNON BENTLEY IRONWORKS



THE VINEYARD

Bentley Ironworks is a very special vineyard on the Frankel Family Estate. The vines were planted in 1993 making it the oldest vineyard block on the property. Totaling 3.5 acres, these cane-pruned vines are positioned around the bend of Cripple Creek where the soils are a mix of small stone, gravel, and clay-loam. The vine rows are orientated east and west allowing for even distribution of sunlight to both sides of the vine's canopy. These vines are pruned to produce tiny clusters with intense color and dry tannins while highlighting cherry and blackberry aromas inherent to the vineyard. In early June we leaf pulled to expose the fruit to maximum sunlight. 2012's crop load was even and uniform and we hand harvested the vineyard in three separate lots.

THE WINEMAKING

Our Bentley Cabernet came in at the tail end of the harvest and therefore the weather was much cooler and fermentations were slow and steady. I used a combination of three yeast strains; ICV-D254, BDX and RP-15. These specific yeast strains are known for their incredible ability to capture color, enhance natural varietal characteristics, and preserve the wine's tannic backbone. The barreling consisted of 3 separate barrels; one new 500L Vernou French Puncheon for lot #1, one new 500L Radoux French Puncheon for lot #3, and half a barrel of Petite Sirah. Only 100 cases were bottled.

THE FACTS

Varietal Composition: 92% Cabernet

Sauvignon & 8% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Bentley Ironworks &

Lago De Los Patos

Finished Alcohol: 13.8%

Residual Sugar(G/F): 0.05 g/100ml

Total Acid: .65 g/100ml

pH: 3.71

Bottling Date: May 22, 2014

Release Date: December 1, 2015

Total Production: 100 Cases

THE TASTE

These old vines were planted in 1993, producing a graceful wine that just hints at more subtle notes under the primary fruit and new oak. The mouth feel has dry tannins yet is soft and even, making it a perfect companion for a wide range of foods. The palate is packed with mixed red berry, currant, and cherry flavors supported by well aged tannins. Giving the wine a few swirls reveals the brambly wild-fruit flavors of old vines and introduces mocha and caramel imparted by the French Oak. This wine can be enjoyed now, but for best results hold it until 2017 through 2020.

-Paul Frankel, Winemaker