

SCULPTERRA

WINERY & SCULPTURE GARDEN

2014 GRENACHE



THE FACTS

Varietal Composition: 90% Grenache
& 10% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate &
San Miguel Vineyards

Finished Alcohol: 14.0%

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

Total Acid: .70 g/100ml

pH: 3.65

Bottling Date: May 21, 2015

Release Date: February 1, 2015

Total Production: 297 Cases

THE VINTAGE

2013 marked our third leaf and second harvest from our new estate grown vineyard entitled, “El Libro.” This vineyard is the best looking vineyard on the Frankel Family Estate. The hilltop view is spectacular, and the canyon creates a perfect natural frost protective outlet. It’s only 1.5 acres but has 2 sections, a west side and an east side block. The fruit ripens effortlessly in the hot summer days. The soils contain the most limestone /shale found on the property and drainage is perfect throughout the terraced sloped vine rows. We take grape growing very seriously in our vineyard. First off we shoot thin all unwanted shoots crowding spurs or located below the cordon, Secondly, we dropped all secondary clusters on each shoot and finally we leaf pulled all basil leaves on both sides of the vine’s lush canopy. The fruit is gently hand picked and sorted on a special sorting table before the crush can begin.

THE WINEMAKING

We deliberately fermented the fruit in small half-ton bins, only fermenting 750 lbs in each container. This was done in order to keep the fermentation temperature cool, thus translating into a slow and strong fermentation. The blend consist of 72% Grenache from the “El Libro” vineyard, 18% Grenache from “Sol Para Todos” vineyard and 10% Petite Sirah from our own “Lago De Los Patos” vineyard. The Grenache from “El Libro” gave a robust base of tropical fruit and rich textures, while the Grenache from “Sol Para Todos” added amplified ripe strawberry and bubble gum qualities, and finally, the bit of Petite Sirah provided tannins, structure, and dark fruit components to the completed blend. The wine aged for 7 months in five 500L Puncheon barrels and one 265L new American Oak barrel.

THE TASTE

This wine burst with tropical flavors, accents of vanilla, peppered spice, and finishes crisp yet full. I can honestly say that this is my favorite wine from the class of 2014 reds. I love that it’s ready to drink right after bottling. The nose is so fruit forward you would insist you’re about to taste a white wine. The classic Rhone characteristics are found in this wine, plum, peach, nectarine, strawberry, guava and an allusion of tangerine. The vines are only 3 years old and I can only imagine what the grapes will be like in 10 years time. Enjoy this wine chilled down for a refreshing adventure, or serve it room temperature with your favorite strawberry, spinach, blue cheese and walnut salad.

-Paul Frankel, Winemaker