



THE VINEYARD

This Bordeaux style blend shows off the unique mesoclimates of the Frankel Family Estate; the blend is dynamic, captivating, and complex. The Cabernet Sauvignon is taken from two blocks, “Chivos” and “Puerta Electrica.” These diverse and unique blocks are cane-pruned and low-yielding, and the soil is a mix of small stone and clay and sections with high levels of sand. The Chivos block only produces 2 tons per acre, and the resulting wine is dark and tannic. Puerta Electrica Cabernet is more fruit-driven, showing off crushed strawberries and lively cherry. Cabernet Franc’s “Lago De Los Patos” block is truly amazing. It has very consistent shoot growth and berry size, making it an easy ripener with a strong highlight of pleasant green leaf and jalapeno taste. Merlot is found on the “Hillside” vineyard, one of the oldest vineyards on the property. This Merlot also ripens early, usually converting to a higher-alcohol wine, adding to the length and depth of this blend. Petit Verdot, one of the newest vineyards on the estate, ripens late, usually only making it to 23 BRIX, but it always displays wonderful tannins and dark, fruity flavors.

THE WINEMAKING

The five lots were crushed, fermented, pressed, and barrel-aged independently with unique yeasts, barrels, and racking programs. Cabernet Sauvignon “Chivos” lot was aged in two new 500L French Oak Vernou barrels. These high-end French Barrels offer notes of vanilla, clove, nutmeg, and cashew nut. These barrels need at least 18 months for full flavor integration, so this wine needed to be barrel-aged for at least one full year. Also, we aged a portion of our Cabernet Franc wine in new 225L Demptos American and Hungarian Oak barrels. The barrel heads are Hungarian, while the barrel’s body is American. This barrel offers loads of dill, eucalyptus, charcoal, and even coconut flavors. Merlot and Petite Verdot were aged in once and twice-used barrels to show the true varietal characteristics of these grapes.

THE FACTS

Varietal Composition: 39% Cabernet Sauvignon, 29% Cabernet Franc, 27% Merlot, 5% Petit Verdot

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Chivos, Puerta Electrica, Lago De Los Patos, Hillside, Kathy’s Forest

Finished Alcohol: 14.5%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: 0.65 g/100ml

pH: 3.57

Bottling Date: May 15, 2024

Release Date: December 1, 2025

Total Production: 930 Cases

THE TASTE

2022 Maquette brings forth a plethora of both dark, fruity tastes and herbal, earthy spices. Black olive aromas and cultivated soil lead to blackberries and purple flowers on the nose, while the mouthfeel shows red fruits, plums, and raisin taste. It’s complete on the palate, offering vibrant chocolate cherry with warm, toasted, oaky flavors. Acid is also present, making it a great candidate for stews, pork loin, and tri-tip meal pairings. The wine is dry, tannic to the core, and centered around a myriad of kitchen spices on the palate. The fruit finishes with an interesting expression of a baked fruit cake. This is an ageable wine; give it a good 5 years of cellaring before it’s tasting its best. Drink now through 2030 for best results; I would not be surprised if it held up longer than that!

-Paul Frankel, Winemaker