

SCULPTERRA 2024 GRENACHE

WINERY & SCULPTURE GARDEN



THE FACTS

Appellation: Paso Robles
Vineyard: San Miguel & Frankel Vineyards
Finished Alcohol: 13.6%
Residual Sugar(G/F): 0.04 g/100ml
Total Acid: 0.64 g/100ml
pH: 3.58
Bottling Date: May 15, 2025
Release Date: February 1, 2026
Total Production: 868 Cases

THE VINEYARD

Our Grenache continues to accumulate high scores and praise from notable wine writers and competitions. In fact, our 2021, 2022 and 2023 all received Editor's Choice from Wine Enthusiast Magazine and the 2023 vintage hailed a score of 94 points! 2021 Grenache gained Best Grenache at the Toast of the Coast Del Mar Wine Contest. Needless to say, it has an amazing track record that keeps producing award winning platitudes! What makes this wine special year in and year out is the vineyards. We grow 1.5 acres of Grenache on the estate called "El Libro," and additionally we produce Grenache from Rafael Jimenez's West Side San Miguel Vineyard. Both vineyards are set up to perfection and meticulously cared for. The soils are a mix of clay and loam and feature steeped slopes that require hand harvest and precise farming. 2024 produced the smallest crop in the decade; we averaged just 2.5 tons per acre.

THE WINEMAKING

Grenache is a lot of fun to produce! We take a "bleed," meaning we use a percentage of the free run juice to make Rosé. We stole 40% of the total juice from the tanks prior to fermentation. The juice steal took place 18 hours after the crush followed by cold settling for a whole 2 days. This process greatly increases our Grenache's color and intense, complex taste. We keep the temps cold throughout fermentation, never letting it get above 68 degrees. The wine is aged for a short time with a total of just 9 months in oak barrels; 225L, 240L, 265L and 500L barrels used. The total blend is 24 barrels; 8 are brand new Demptos and Cooperages 1912 American Oak Extra Fine Grain Barrels. We blended in 2 Petite Sirah barrels right before final blend, racking and bottling. It was bottled in mid-May 2025 and set to be released in February 2026.

THE TASTE

Our 2024 Grenache will once again bring home the medals! I love the fact that this wine came out medium bodied with slightly less alcohol than previous vintages. The color is spectacular; a bright brick-red hue coats the glass with each swirl. Also, nothing tastes better than serving this wine chilled, the freshness comes forward and delights the palate. Ripe strawberry and boysenberry aromas meet with some dried herbs on the nose of this bottling, then a hearty rich flavor of baked berry pie and chocolate cherry are sprinkled in American Oak toast seasoning. The texture is what truly sets this wine apart, it lingers on the tongue and provides a long and lengthy finish. Tastes great straight off the bottling line! It's destined to be enjoyed young but also has a long future as it age.

-Paul Frankel, Winemaker