



THE VINEYARD

Mega Focus is our “GSM” Rhone blend at Sculpterra Winery. This is a distinctive and fascinating wine centered around light fruit-driven aromas like tarry boysenberry and strawberry. The new oak barrels come into play and give the wine plenty of depth and length on the finish. The grapes were sourced from three vineyards and divided into four wine lots. Grenache was grown both on the Frankel Family Estate and also on Rafael Jimenez Vineyard in the west side of San Miguel. Syrah is grown right next door at Eugene Alonso’s Penman Springs Road Vineyard. Finally, Mourvèdre, the last ingredient in this wine, comes from the Frankel Family Estate in a small 1.25-acre vineyard. I loved the 2023 growing season! Huge winter rains paved the way for healthy, robust, and incredibly sweet-tasting grapes. The cool spring and summer gradually ripened the crop with a deep phenolic taste, mature tannins, and dark juice color. All grapes were harvested much later than normal, but it was worth the wait...the flavors of the grapes were unmatched and perfectly ripe.

THE WINEMAKING

Each lot was hand-harvested into half-ton bins and delivered to the winery at sunrise. The clusters were destemmed, not crushed, and then cold soaked for 2 days at a chilling 45 degrees F. Each lot was fermented with a specific yeast strain that was selected for its consistent taste and structural implantation. Grenache from Frankel Vineyards aged in four brand new American Oak Demptos barrels offering BBQ smells, followed by bacon and toasted nut flavors on the finish. Rafael’s Grenache was aged in once used 500L barrels and added intense strawberries with root beer herbs. Syrah from Gene’s Vineyard was aged in 300L barrels and is the heaviest wine in the group with layered tannins and dark color. Mourvèdre was aged in 500L and used French barrels, which contain tastes of passionfruit, cherry, nutmeg, and bay leaves.

THE TASTE

The taste is outstanding, offering so much complexity and subtle grilled nuances. Earthy and charred fragrances meet smoky, spice flavors to give this wine a dramatic, stern expression that focuses on clean, fresh red fruits. At 15.5% alcohol...it’s a ripe wine showcasing notes of plum, raisin, blackberry jam, and pie crust. The palate offers an exploration of fruity-savory taste, then pepper and oak bouquets take over and lead to a wonderful finish. The medium body of this wine makes it easy to enjoy on its own. Still, it’s a wonderful dance partner with various charcuterie, like grilled peppers, sauteed mushrooms, and Sanniti Cerignola mixed olives.

THE FACTS

Varietal Composition: 68% Grenache,

17% Syrah, 15% Mourvèdre

Appellation: Paso Robles

Vineyard: Frankel Family Estate, San Miguel Vineyards, Eugene Alonso

Block: El Libro, Sol Para Todos, Lago De Los Patos, Gene’s Village

Finished Alcohol: 15.5%

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

Total Acid: 0.65 g/100ml

pH: 3.60

Bottling Date: December 11, 2024

Release Date: June 1, 2025

Total Production: 940 Cases

-Paul Frankel, Winemaker