

SCULPTERRA

WINERY & SCULPTURE GARDEN

2019
CABERNET SAUVIGNON



THE FACTS

Varietal Composition:

120% Cabernet Sauvignon

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Puerta Electrica, Bentley Ironworks, & Chivos

Finished Alcohol: 14.7%

Residual Sugar(G/F): 0.06 g/100ml

Total Acid: 0.64 g/100ml

pH: 3.74

Bottling Date: May 19, 2021

Release Date: December 1, 2022

Total Production: 570 Cases

THE VINEYARD

The grapes are sourced from multiple Cabernet Sauvignon blocks on the Frankel Family Estate, and creates complex and unique aromas in the finished wine. The vines, planted back in 1995 are own-rooted and are classified as Cabernet Clone Number 7. We implement cane pruning, leaving behind 4-6 canes per vine and 4 spur positions for next year's growth. We feel that cane pruned Cabernet is the best balance of clusters per vine and green shoot growth to occur. 2019 was a great year for Cabernet Sauvignon! Moderate rains led to a mild winter with no frost damage on the young buds. Clusters appeared in early April, followed by set, flowering and eventual "veraison," where green grapes turn purple, and the skins become soft and juice turns sweet. Grapes are mechanically harvested overnight to ensure clean picking and fast processing at the winery. different vineyards of Cabernet Sauvignon and one vineyard of Cabernet Franc. Our hilltop Cabernet Sauvignon block features sandy soils, east-west oriented rows and sloped drainage, creating a more stressful condition for the vines, thus the wine is dark, concentrated and tannic. The valley floor Cabernet Sauvignon vines are planted on rocky, stony soils, with north-south oriented rows, and rich fertile soil, therefore we irrigate much less in the valley as the soils retain more rain water than the hillside plots. Our vines are hand manicured, from pruning, shoot thinning, weeding, and suckering. We limit the crop load to three tons per acre, therefore the berries are petite, thick skinned, and dark.

THE WINEMAKING

All harvested Cabernet grapes were taken immediately from the picking bins and sent via tractor for processing at the winery. At Sculpterra Winery we pride ourselves on our quick skill of getting the grapes into the winery as fast as possible. The first step was destemming the berries from the stems and pumping into small stainless tanks for fermentation to take place. The hilltop Cabernet was picked in mid-September and we chose yeast ICV-D254 for fermentation. This yeast has a wonderful ability to ferment dry high alcohol wines and create round and soft palatable tasty wines that express dark aromatic notes. Chivos, Puerta Electrica, and Bentley Ironworks Cabernet blocks express much more peppery notes and therefore we went with FX10, F15 and Structure yeast strains. These yeasts enhance varietal characteristics while also aiding to create wines with lush mouthfeel and lengthy tannins. The wines fermented for 3 weeks before pumping out the "free run" juice and pressing of the skins. The wine aged for 16 months in barrels and a portion of the wine aged in new 500L French Oak Doreau Barrels. We tasted the wine monthly and the final barrel blend was created one week prior to bottling.

THE TASTE

Sculpterra continues to be known for some of the best Cabernet Sauvignon wines in the Paso Robles AVA, and this wine does not disappoint! 2019 was a tremendous vintage for Cabernet at the Estate Frankel Vineyards a Sculpterra Winery. Fantastic flavors of ripe cherries meet integrated smoked oak and dry puckering tannins finish off a glorious mouthfeel. This vintage is reminiscent of the 2007 where the predominant flavors of ripe red fruit overshadow oaky, acidity and earthy components. The wine's color is a beautiful garnet ruby-red color, showing off vibrance and youth. With such strong fruit taste, this wine is approachable upon release and YES it will age gracefully given proper storage.

-Paul Frankel, Winemaker