



THE FACTS

Varietal Composition: 91% Grenache
& 9% Petite Sirah

Appellation: Paso Robles

Vineyard: San Miguel Vineyards &
Frankel Family Estate

Finished Alcohol: 15.0%

Residual Sugar(G/F): 0.21 g/100ml

Total Acid: .70 g/100ml

pH: 3.50

Bottling Date: May 22, 2013

Release Date: November 1, 2014

Total Production: 276 Cases

Retail Price: \$30.00

THE VINTAGE

Sculpterra has built up a wonderful reputation for producing excellent Grenache, sourcing the fruit from the Frankel Family Estate and San Miguel Vineyards. Our goal is to focus on the fruit, producing Grenache with great freshness, crispness, upfront fruity appeal, and early release drinkability. 2013 saw the very first crop from the Frankel Family Estate's 1.5-acre "El Libro" block of Tablas Creek Clone D Grenache. The vineyard is located on a steep terrace with soils of shale, dark clay, and even pockets of sand. This wine also features Grenache from San Miguel Vineyards' managed by Mesa Vineyard veteran Rafael Jimenez. Rafael cares diligently for his vines, from hand pruning, leaf pulling, shoot thinning, and hand harvest. The fruit is sorted in the vineyard before delivery to the winery, insuring the utmost of fruit quality.

THE WINEMAKING

The fruit was fermented in small half-ton fermentation bins. The bins were kept at cool temperatures allowing for maximum expression of fruit. 3 different yeast were used to ferment this wine to dryness, this yeast combination added to the complexity and rich taste in the wine. Punchdowns were limited to twice a day during fermentation to protect oxygen contact to the fermenting must. The wine was aged in all neutral oak barrels, mostly 500L size. These larger format barrels were chosen for their delicate aging properties and light toast.

THE TASTE

This wine has marvelous tastes of wild cherry, boysenberry, guava, melon, and tropical red punch. This is by far Sculpterra's most complex Grenache, showcasing 3 vineyards and expressing multiple facets of ripe fruit with a mellow finish. The finish lingers on the palate and the nose covers a huge array of interesting fruit and herbal aromas. This wine is the perfect pair for a kale salad with raspberry balsamic vinaigrette or with a braised rosemary chicken breast. It's ready to drink now and will be at its best by the end of 2015.

-Paul Frankel, Winemaker