

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2025 VIOGNIER



### THE FACTS

**Appellation:** Paso Robles  
**Vineyard:** Frankel Estate and Dusi Vineyards  
**Finished Alcohol:** 15.5%  
**Residual Sugar(G/F):** 0.75 g/100ml  
**Total Acid:** 0.70 g/100ml  
**pH:** 3.55  
**Bottling Date:** February 17, 2026  
**Release Date:** March 1, 2026  
**Total Production:** 630 Cases

### THE VINEYARD

Viognier is our best-selling wine at Sculpterra, it's award-winning track-record has helped it secure it's high standing amongst our many grape varieties. In 2025 we produced 2 Viogniers sourced from 2 sites and blended the wines together before bottling. 7.30 tons were grown and harvested on 9/2/2025 from our very own Frankel Vineyards Estate Property. 5.04 tons were grown and harvested on 9/18/2025 from J. Dusi vineyards right off highway 46 West. This wine blends both Paso Robles East and West Side AVA's; creating a truly memorable experience. Frankel Vineyard fruit ripens early and displays peach and nectarine flavors. Dusi's fruit ripens late and contains high acidity, tart-apple and pear aromas. The below average temperatures make it a vintage with heightened citrus taste and puckering punch flavors.

### THE WINEMAKING

We hand-harvested both Viognier Vineyards overnight and delivered the grapes in half ton bins to the winery before daybreak. We whole cluster pressed the berries at multiple intervals before ending the press cycle at a maximum pressure of 2.0 bars. The juice was then chilled down to 40 degrees for 3 days before being racked and transferred to small stainless fermentation tanks. We introduced untoasted and lightly toasted French Oak Granulates into the tank before inculcating each lot. I elected to use yeast ICV-D254 for our Frankel Vineyard's Viognier. I use D254 our estate Viognier each year due to its ability to enrich the natural varietal characteristics. I choose yeast Cross Evolution for Dusi Viognier fruit. A yeast known to boost the wine's tropical bouquets while maintaining the juice's natural acidity. The blend of the two was filtered then bottled on Tuesday February 17th 2026.

### THE TASTE

Our 2025 Viognier brings back all the taste, flavors and aromas from past vintages into one jam-packed product! I love this wine! First, its taste is vivid, and lively with aromas of citrus, white peach, yellow apple, honeydew, apricot. The mouthfeel finishes with fragrant white blossom honey. The flavors on the mouth are centered around nectarine, jasmine, fruit cocktail, with a long-lasting mouthwatering finish. Pairs best with a Thai Papaya Salad and pan-fried Shrimp. There's a clarity to the palate, where candied-fruits of apricot glaze flavors make for a luminous sip then concludes with a pleasurable aftertaste. Drink upon release, it's also age worthy and will develop unique bottle bouquets in the years to come.

-Paul Frankel, Winemaker