

SCULPTERRA

WINERY & SCULPTURE GARDEN

2015 CABERNET SAUVIGNON BENTLEY IRONWORKS



THE FACTS

Varietal Composition: 87% Cabernet Sauvignon & 13% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Bentley Ironworks & Lago De Los Patos

Finished Alcohol: 15.3%

Residual Sugar(G/F): 0.02 g/100ml

Total Acid: .68 g/100ml

pH: 3.65

Bottling Date: May 25, 2016

Release Date: December 1, 2017

Total Production: 185 Cases

THE VINEYARD

2015 Bentley Ironworks Cabernet is a sensational wine and is one of the very best Sculpterra Wines to date! The fruit is one hundred percent estate grown and sourced from their premier vineyard on the Frankel Family estate, just 3.5 acres in total. This is a Cab lover's dream wine. It's full bodied with a well-balanced tannic backbone that makes it suitable for long-term aging. This vintage marks the 8th release of Sculpterra finest Cabernet Sauvignon. The wine is named after master blacksmith and ironworker Robert Bentley who's workshop sits right in front of the picturesque vineyard. Bob Bentley has worked for the Frankel Family for over 20 years building one of a kind gates, fencing, chandeliers, and many other ornate ornamental ironworking at the tasting room. The vineyard is pruned in the old world method of head trained - cane pruned. This difficult pruning method pays off as the vines produce just 10 pounds per vine of balanced fruit within the vine's canopy. The 2015 growing season was very agreeable in the winter and spring and blazing hot in the summer; making for an early harvest.

THE WINEMAKING

The grapes were brought to the winery in the early morning hours for processing. Our winemaking protocol is rock-solid; we have a very systematic method in producing this wine each year. First we destemmed the fruit, followed by a 2 day cold settle before the addition of a high end cultured yeast strain. The fermentation took 10 days to complete full dryness. At the end we blended Petite Sirah with this Cab, giving it increased tannins, dryness, and dark fruit qualities. The wine was aged in a combination of new and once used barrels, giving the palate just the right amount of toast, smoke and woody tannins. In total 57% of this wine experienced new oak aging in the finest American barrels.

THE TASTE

2015 Bentley Ironworks is a remarkable experience! It starts off with a mouthwatering, savory, grilled-meat component on the nose, then settles into flavors of dark chocolate, mocha and cherry-raspberry. It's approachable even in its infancy, with a silky texture and long, gorgeous ending. This paints a true picture of the legendary Frankel Vineyard, with its consistent high quality and recognizable fruit. It's all framed by hints of vanilla and toasty oak, but the accent remains on dried herbs and fruit taking you to the finish line. Drink now through 2025.

-Paul Frankel, Winemaker