

SCULPTERRA 2012 STATUESQUE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 34% Cabernet Sauvignon, 34% Syrah, & 32% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate & Carriage Vineyards

Finished Alcohol: 14.7%

Residual Sugar (G/F): 0.05g/100ml

Total Acid: .65 g/100ml

pH: 3.70

Bottling Date: February 20, 2014

Release Date: September 1, 2015

Total Production: 324 Cases

THE VINEYARD

The 2012 Statuesque is a blend of three outstanding vineyard blocks; Hilltop Cabernet Sauvignon from the Frankel Family Estate, Syrah from Larry Smyth's terraced Carriage Vineyards, and Petite Sirah from Lago De Los Patos also on the Frankel Family Estate. Sculpterra's Statuesque blend is an award winning wine over multiple vintages. The 2012 growing season was long and steady, allowing for full expression of fruity aromas, mature tannins and amazing juice color. Yields were average and harvest was earlier than expected. All grapes were picked before the fall rains fell on the vineyards. The fruit came in at peak ripeness showcasing beautiful color from berry to bottle.

THE WINEMAKING

All three varietals, Cabernet Sauvignon, Syrah, and Petite Sirah were processed separately and de-stemmed with 30% whole berry fermentation. This wine was fermented in new Hungarian and American Puncheon barrels. We removed the barrel heads and crushed the fruit (a half ton at a time) directly into the barrel for primary fermentation, a process we have been perfecting over the past 4 years of winemaking. This process greatly increases the color of the wine, adds a distinct texture to the taste, and stabilizes the fruit's young tannins. The resulting wine was aged in the same barrels it fermented in which creates balanced flavors and integrated aromas. The wine matured for 14 months in 84% new oak. The wine was bottled earlier than previous vintages in order to capture fresh fruits flavors and floral characteristics, all the while maintaining its smooth finish.

THE TASTE

The 2012 Statuesque is an amazing display of power and elegance. There is a lot going on in this wine! Flavors of ripe cherry, plum, chocolate, coffee, and vanilla meld seamlessly with hints of violet and anise. This wine was blended with the objective of balancing big oak flavors alongside its dark fruit profile. This wine is by far our biggest blend of the 2012 vintage! The new American and Hungarian oak gives this wine rich textures with a smoky, toasted taste and large mouth feel. Decant this wine for best results, it will age well past 2017 so hold on to it....if you can.

-Paul Frankel, Winemaker