

SCULPTERRA 2019 VIOGNIER

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 100% Viognier
Appellation: Paso Robles
Vineyard: Frankel Family & Sukhy's Home Ranch
Finished Alcohol: 15.4%
Residual Sugar(G/F): 0.85 g/100ml
Total Acid: 0.69 g/100ml
pH: 3.60
Bottling Date: March 18, 2020
Release Date: January 1, 2021
Total Production: 707 Cases

THE VINEYARD

2019 marked our twelfth vintage crafting amazing and scrumptious Viognier! The flavors are dominated by peach, grapefruit, white flower petals and even hints of mineral earth. In fact, I would say that 2019 was our best growing season in the vineyard's history! Over 20 inches of off-season rain greatly aided in the cleansing of the soils, replenishing the ground water and creating lengthy shoots with hefty crop load. The vines are vertical shoot spur pruned, and guide wires pin up both sides of the vine canopy, exposing the fruit to ample sunlight and airflow. Our vineyard team leaf-pulled and cluster-thinned in certain sections of the vineyard, translating into uniformity throughout the vineyard's landscape. The vineyard has a terrific combination of clay-loam soils with areas of gravel and small stone. We irrigated only when needed, keeping weeds down with hand crews and monitoring the fruit weekly before picking in the middle of September 2019.

THE WINEMAKING

All fruit was whole-berry pressed and processed at low PSI, resulting in gentle extraction of the juice prior to cold soak and the fermentation stage. The wine fermented at 57 degrees F for just over thirty days. This cold and long fermentation preserved the grapes' inherent fruity taste and delicate character. The wine aged in 100% stainless tanks; no oak barrels were used in the production of this wine. The wine was not allowed to go through Malo-Lactic fermentation; therefore, the acid is crisp, tart and highly refreshing. In total 707 cases were bottled on March 18, 2020 and we bottled using screw cap closures. We deliberately selected screw caps because of their inherent ability to keep the wine tasting fresh and fruity during bottle aging. I believe this wine is best enjoyed young, but certainly it can and will age over time. It will develop slightly oxidized bouquets of caramelized pear and subtle butterscotch during its future years of aging.

THE TASTE

With deep yellow-tinged gold color in the glass, our 2019 Sculpterra Viognier offers orange blossoms, white peach, cantaloupe and citrus grapefruit flavors with a hint of sweet spice on the nose. The palate offers much of the same with tantalizing textures of matched acidity, and ends with a lingering finish. Strong aromas of marigold and pear mingle perfectly with warm almost earthy spice, gently gripping and finishing with tangy acidity. Overall, it's an instant Sculpterra classic; it's exuberant and perfumed, and fills the air with aromas of tropical goodness while ending with sufficient weight and textures. This delightful wine should drink well through 2025.

-Paul Frankel, Winemaker