

SCULPTERRA

WINERY & SCULPTURE GARDEN

2016 SYRAH



THE FACTS

Varietal Composition:
100% Syrah

Appellation: Central Coast

Vineyard: Frankel Family Estate,
Rio Chicho, & Gene's Village

Finished Alcohol: 13.2%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: .71 g/100ml

pH: 3.72

Bottling Date: August 16, 2017

Release Date: February 1, 2018

Total Production: 350 Cases

THE VINTAGE

Sculpterra Winery is delighted to present another scrumptious Syrah wine sourced from three unique vineyards. The wine is 100% Syrah but a blend of 42% Rio Chicho Syrah located in Indian Valley, 36% Gene Village Vineyard located on Penman Springs Road, and finally 22% from the Frankel Family Estate. Each vineyard provides differences in climate, soil, sun exposure, farming practices and ripening degree-days. Rio Chicho Syrah is the coolest growing region of the three and generates the wine's firm acidity and tropical like fruity taste. Gene Village Syrah was limited to a minuscule 0.25 tons per acre of fruit! The resulting grapes were tiny, packed with tannins and dark color and Cabernet like aromas. Frankel Vineyards Estate Syrah gives the blend the depth of rich Syrah taste, as well as dark fruits with developing tannins. Each vineyard was harvested separately and processed half a ton at a time at the Sculpterra facility.

THE WINEMAKING

All fruit was destemmed, not crushed, and then fermented in half-ton macro bins. The wines fermented cold and enhanced the natural fresh fruit flavors of the grapes. Pressing the skins with our small half-ton basket press followed fermentation. These wines were a lot of fun to make! The three lots are drastically different from one another. Rio Chicho Syrah is pleasant, balanced almost Rosé like where Gene Village Syrah is massive with incredibly dark aromas and deep long tannins. Our own Frankel Vineyards Syrah is the highest in alcohol and therefore the easiest to drink; it provides the middle mouthfeel with plenty of classic Rhone fruit and spice. We bottled the wine after ten months in once and twice used American Oak barrels.

THE TASTE

Sculpterra's 2016 Syrah will please the multitudes! It's lively, fresh and fruity yet has an underlining layer of spice, smoke and cedar. Aromas of blackberry, strawberry, and nutmeg lead the way for flavors of black cherry, pomegranate, espresso and chocolate cheesecake. It is bright and fruity on entry, with tailored tannins. Then the wine lingers into the bright fruit driven finish. It's a wine made to drink upon release, but don't be deceived because it will age though 2020.

-Paul Frankel, Winemaker