



THE VINEYARD

Repoussé is our unique “MSP” Rhone blend at Sculpterra Winery; a Mourvèdre dominant wine that incorporates Syrah and Petite Sirah in a new and exciting way! The wine tastes BIG, showing off dark fruit aromas and masses of spice and textures. My goal with Repoussé was to produce a Mourvèdre stand-alone wine, but in tasting and blending trials, it became clear that the wine was significantly improved with a small amount of both Syrah and Petite Sirah. The growing season was perfect in 2023! Record-setting winter rains and a pleasant spring led to a healthy crop with ripe and tasty flavors. The summer only has a few heat spikes; therefore, the crop ripened slowly and steadily, giving us a deep dark juice color and mature phenolics and tannins. Each vineyard is hand-pruned, hand-harvested, cluster thinned, and leaf pulled. This blend combines three varieties planted in three unique vineyards. The mix of soils, microclimates, and individual farming practices makes this blend complex and enticing.

THE WINEMAKING

Syrah was the first to be harvested on October 5th, followed by Mourvèdre on October 10th and finishing up with Petite Sirah on October 30th. Staggering the harvest was the perfect way to ensure we insolated each lot and made three unique wines that would be blended later. All fruit was destemmed, not crushed, and pressing was limited to 1.5 bars using our sift bladder press. A portion of the Syrah was fermented in new 500L Hungarian Oak barrels, while the Mourvèdre and Petite Sirah were 100% tank fermented. All wine was aged in oak barrels, including 30% new American wood from both Demptos and T.W Boswell Cooperage. The wines were racked out of the barrel just one time following Malo-Lactic Fermentation. We barreled the wine for a total of 14 months before final blending and bottling. This is our smallest blended lot, tallying up to just 540 cases produced.

THE TASTE

Chocolate-covered strawberries, black plum, and lavender notes with lilac, violet, and even crushed stone aromas are expressed with this one-of-a-kind Mourvèdre blend. There’s a delicate tropical fruit note that melds effortlessly with red fruits in the mid-palate. The taste is rich and lush yet supple, and the finishes are fresh and have tart berry flavors. A strong combination of raspberries with black plum and wild cherry flavors follows through with a long aftertaste. The new oak complements the wine, adding hints of grilled Italian sausage that calls for a sweet and salty tomato sauce pasta. This is an ageable wine! It will reach its peak sometime in 2028.

THE FACTS

Varietals: 60% Mourvèdre, 21% Syrah, 19% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate, Eugene Alonso, San Miguel Vineyards

Block: Lago De Los Patos, Gene’s Workshop, Sol Para Todos

Finished Alcohol: 15.6%

Residual Sugar(G/F): 0.08 g/100ml

Total Acid: 0.64 g/100ml

pH: 3.65

Bottling Date: December 12, 2024

Release Date: February 1, 2025

Total Production: 940 Cases

-Paul Frankel, Winemaker