

# SCULPTERRA

WINERY & SCULPTURE GARDEN

2017  
SAUVIGNON BLANC



## THE FACTS

**Varietal Composition:**  
100% Sauvignon Blanc  
**Appellation:** 75% Monterey  
& 25% Paso Robles  
**Finished Alcohol:** 13.5%  
**Residual Sugar(G/F):** 0.25 g/100ml  
**Total Acid:** .72 g/100ml  
**pH:** 3.58  
**Bottling Date:** March 22, 2018  
**Release Date:** June 1, 2018  
**Total Production:** 224 Cases

## THE VINEYARD

Our very popular 2017 Sauvignon Blanc is a brilliant expression of flavor and aroma. We source our Sauvignon Blanc from 2 vineyards; one located in Monterey AVA and the other located in Paso Robles AVA. This unique blend of two very different vineyard locations makes for a complex, rich and unique wine, displaying many tasty flavors. 2017 was a wonderful growing season. Above average rainfall in both locations cleaned and rejuvenated the vineyard soils. The hot spring and summer weather ripened the crop for an early harvest, translating to fully ripe berries with elevated levels of acidity. The vineyards were harvested in separate picks and made into two unique lots.

## THE WINEMAKING

The harvested clusters were picked overnight and reached the winery in the initial hours of the morning for prompt processing. The fruit was destemmed and pressed at chilling temperatures, capturing maximum fruity taste. The juice fermented slowly at cool temperatures for just about 1 month before racking clean and settling. The young wine was aged in 100% stainless steel tanks, no oak barrels were used and we did not have the wine go through Malolactic fermentation. The resulting wine was tasted monthly before final racking, blending and bottling in March 2018. A total of 224 cases were bottled.

## THE TASTE

This new vintage shows off great balance through firm acidity as well as dazzling fruity tones. It's light bodied, made to showcase utmost fruitiness and tart taste without being sharp or thin on the finish. Right away, you will experience flavorful tones of orange, lemon and melon that combine gracefully through the finish. It invokes an intense grapefruit aroma that only comes from a fully ripe and flavorful Californian Sauvignon Blanc. I pick up tart apple fruit and fresh green herb notes, not to leave out a myriad of tropical flavors too! It's a wine that is ready-to-drink upon release and ready to be enjoyed this summer. It pairs excellently with Thai cuisine like a fresh papaya salad with chilies, fish sauce and lime juice.

-Paul Frankel, Winemaker