SCULPTERRA
WINERY & SCULPTURE GARDEN

2024 ZINFANDEL RESERVE



The Facts

Varietal Composition: 80% Zinfandel & 20% Petite Sirah
Appellation: Paso Robles
Vineyard: Jardine Nut Farms & Frankel Family Estate
Finished Alcohol: 15.6%
Residual Sugar(G/F): 0.75 g/100ml
Total Acid: 0.72 g/100ml
pH: 3.50
Bottling Date: February 11, 2026
Release Date: March 21, 2026
Total Production: 120 Cases

The Vineyard

Our 2024 Zinfandel Reserve wine is super limited! We only bottled 120 cases, making this our smallest produced in from the 2024 vintage. The vineyard yielded just 1.37 tons total on 4 acres of land, that's crazy low production! Low yields are a direct result from the vineyard practices, such as dry farming (not irrigated) and head training. Also, 2024 will be remembered as a low-yielding vintage due to a spring time FREEZE event. Typically, we receive around 5 pounds of fruit per vine on any given year. This vineyard is located on the highly acclaimed West-Side of Paso Robles on the corner of Nacimiento Lake Drive and Adelaide Road. This is unquestionably a classic old school/old world Paso Zinfandel at its finest! Duane Jardine tends to the vineyard. He lives on the property and has 100+ years of history in his Paso's West Side property. Farming is sustainable and no herbicides or pesticides are applied. The grapes were harvested on September 11th at a perfect 26.5 BRIX, then transported on a flatbed truck and taken to Sculpterra Winery for winemaking to being.

The Winemaking

I've learned a lot with during my 6 years of making Duane's Zinfandel. First off, we cold soak the crushed must for 2 days before adding yeast. Secondly, we ferment the fruit at cool temperatures in a glycol jacketed stainless tank. We set the tank temperature at 55-68 degrees. This cool fermentation assures a steady, long, and reliable outcome where all sugar is consumed over the span of 30 days. Also, after many years of trial and error I have come across the perfect yeast for a smooth and steady fermentation. It is called PREMIUM ZINFANDEL - a yeast that enhances natural varietal characteristics while stabilizing the wine's color and tannins. We drained the free run juice, pressed the skins and settled the young wine for 5 days before barreling down into once used 225L size American Oak barrels. Additionally, we added one Petite Sirah barrel into the final blend; adding even more intensity, strength and long-term ageability.

The Taste

This is one of my all-time favorite wines! It's HUGE on the mouth and finish, while generously gifting a multitude of classic berry fruit qualities and peppery spices too! Clean, refined and deep, this outstanding wine starts with a wild-sage and rosemary herbs, then drizzles on with concentrated raspberry, blueberry and blackberry flavors. The ending is accented with a hint of cocoa, dark chocolate and pie crust. The wine is dynamic and contains layers of complexity, it's also set up for long term aging with glorious tannins and dry taste. There is a fascinating power on the palate, where candied cherries and floral rose petal are seen. I love its structure and acidity and I'm excited to see this wine develop in the bottle.

-Paul Frankel, Winemaker