

SCULPTERRA 2014 PETITE SIRAH

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

100% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 15.2%

Residual Sugar(G/F): 0.03 g/100ml

Total Acid: .66 g/100ml

pH: 3.75

Bottling Date: August 17, 2016

Release Date: September 1, 2018

Total Production: 265 Cases

THE VINTAGE

In my opinion Paso Robles makes the best Petite Sirah in the world! The climate, soil and especially the late fall heat contribute in crafting the finest from this temperamental variety. Our 2014 Petite Sirah is amazing! It burst forth with the darkest of fruits, layered with chocolate, peppery spice and complex oaky finesse. The 7 vine rows are oriented directly north south letting the extreme afternoon sunshine on one half of the canopy. We leaf pull the morning side of the canopy and let the afternoon side shade and protect the fruit. I have discovered that pruning the vines as early as December greatly improves the ripening of the fruit. Also, we drop all the shoulders from the clusters, which gives each cluster more space to mature. The 2014 drought conditions heightened the tannins, phenolics and sweetness of the berries. We harvested the fruit in two picks and kept them separate for maximum expression of timing and terrior

THE WINEMAKING

All fruit was handled with utmost care during winemaking as we implemented little intervention. We destemmed the berries from the clusters and fermentation took place in both open top new 500L barrels and macro bins. The wine was extremely tight tasting during the first few months of aging but unquestionably opened up during the 18 months of barrel time. The wine was aged in 100% new cooperage, all new American wood. With Cornerstone, Radoux and Demptos Cooperage, there is a plethora of wood spice, tannin and toast. The wine was bottled after 22 months of oak aging, so this wine is very well integrated and ready to drink upon release.

THE TASTE

The label is stunning! The newest Sculpterra Sculpture adorns the front label with a marvelous butterfly with colorful wings. I love this wine for many reasons. It makes for a bold presence of thick soft black plum and licorice accompanied by long-lasting smoothness and a length of dusty tannins. A broad and expansive wine excited in youthful structure, there's red fruit at the core of its flavor profile, which travels from plum to darker berry. Soft, integrated tannins give way to lots of charred oak. It is a wine that lends itself to long term cellaring. I think it will reach its peak in 2022.

-Paul Frankel, Winemaker