

SCULPTERRA 2022 VIOGNIER

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal ppella tion: Paso Robles
Vineyard: Frankel Family, Sukhy's Home Ranch, & Deerfield Road
Finished Alcohol: 14.7%
Residual Sugar(G/F): 0.75 g/100ml
Total Acid: 0.75 g/100ml
pH: 3.70
Bottling Date: February 3, 2023
Release Date: February 10, 2023
Total Production: 1,470 Cases

THE VINEYARD

Sculpterra's 2022 Viognier is a blend of four different vineyards. Each vineyard was hand-picked and fermented in separate lots with a unique yeast strain chosen for fermentation. There are over 20 different soil types combined in these vineyards. Each vineyard is hand pruned, shoot thinned, cluster thinned and hand harvested at the precise time that I desired. Frankel Vineyard Estate was the ripest of the bunch and was harvested at 27.0 BRIX in early September. Robert Hall Home vineyards was next up and was also on the super ripe side. Sukhy Suran Home Vineyards was harvested in mid-September and was mid-ripe with fresh tart flavors being expressed. Finally, Deerfield block which is located on the westside of Paso Robles in a much colder location and was harvested in late-September.

THE WINEMAKING

The grapes were delivered in half ton bins to the winery at first light and taken directly to the wine press. The wine fermented for 30 days at cool temperatures followed by racking, settling, and aging in stainless steel tanks. We picked and fermented the three lots in individual tanks, allowing us to make three separate wines that would ultimately combine before bottling. Yeast ICV-D254 was selected to ferment the Frankel Vineyards Viognier for its ability to enhance varietal characteristics, while contributing stone fruit flavors and giving the wine a rich finish. Yeast BA-11 was used on Sukhy's Home Ranch Viognier and added grapefruit flavors to the wine. Finally, a new experimental hybrid yeast, called Cross Evolution was used in the Deerfield lot. Cross Evolution is known to develop flavors of ripe apple, pear and nectarine.

THE TASTE

Our 2022 Sculpterra Viognier features penetrating stone fruit flavors, blended together with crisp acidity and ends with significant length. The palate is tantalizing at first while flavors of peach and nectarine dominate, then pear, pineapple, honeydew, caramel apple pop and white flowers shine through. My favorite part is that the wine is well-rounded, featuring aromas of peach and apricot. The wine was tank aged for only 5 months and was bottled in February 2023, therefore it's extremely fresh and lively, ready-to-drink upon release. This wine can age and will reach its peak tasting by the middle of 2024. Viognier is our most popular wine, get it quick, it sells out every year and it's only getting better!

-Paul Frankel, Winemaker