



THE VINEYARD

This impressive wine is the culmination of multiple Cabernet Sauvignon vineyards from the Frankel Family Estate. This blend of Hilltop Cabernet with valley grown Cabernet makes balanced wine with red fruit tastes and finesse on the finish. The vines were planted in 1995 and are limited to a maximum of three tons per acre. These low yields are imperative for pronounced acidity and dark color in the completed wine. 2015 was an almost perfect growing season; frost did not hit us in the spring or high winds during bloom. The summer was a slightly hotter than normal which greatly helped to ripen the grapes by mid October. Our soils are a mix of sand and gravel in the hilltops vineyards and clay-loam with limestone in the valley blocks.

THE WINEMAKING

Our wines are made onsite at Sculpterra Winery and monitored day and night for the best fermentations possible. Harvest started at four in the morning and by seven in the morning the fruit was destemmed and cold soaked at the winery. Each lot completed fermentation within fourteen days after harvest. Yeast ICV-D254 was used to enhance the wines color and yeast ICV-D80 was used to encourage more fruity taste and longer finish. A portion of the wine fermented and aged in new 500 liter French Oak barrels. Immediately after fermenting, we extracted the wine and pressed the skins in our small and gentle old-school basket press. At this point the wine stayed in stainless tanks for two days before racking down and settled in for barrels aging. We blended and bottled the wine after sixteen months.

THE FACTS

Varietal Composition: 85% Cabernet Sauvignon & 15% Merlot
Appellation: Paso Robles
Vineyard: Frankel Family Estate
Block: Puerta Electrica & Hillside
Finished Alcohol: 14.3%
Residual Sugar(G/F): 0.05 g/100ml
Total Acid: .67 g/100ml
pH: 3.68
Bottling Date: May 25, 2017
Release Date: December 1, 2017
Total Production: 430 Cases

THE TASTE

Sculpterra's Estate Cabernet Sauvignon is the primer wine from their amazing hand manicured vineyards. It is captivating wine with earthy, spicy aromas, giving the taste an extra dimension. It's full-bodied nature and soft texture make it a perfect pair for the best pork ribs, smattered with spicy southern barbecue sauce. Offerings of smoke, black olive scents infuse the aroma, while ripe black currant, dark cherry and clove flavors rush the palate. Bone-dry tannins and supple acidity carry through to the finish, suggesting candied fruit, dried black cherry and licorice flavors that frame the palate very well. It's rich enough to enjoy now but will age long after 2020.

-Paul Frankel, Winemaker