

SCULPTERRA 2015 STATUESQUE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 38% Cabernet Sauvignon, 38% Syrah, & 24% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate & Carriage Vineyards

Blocks: Hillside, Northern Vineyard, & Lago De Los Patos

Finished Alcohol: 14.2%

Residual Sugar(G/F): 0.06g/100ml

Total Acid: .67 g/100ml

pH: 3.69

Bottling Date: February 22, 2017

Release Date: September 1, 2018

Total Production: 450 Cases

THE VINEYARD

Statuesque is our featured blend, with a mirage of heavyweight tastes and textures. It's a wonderful wine that shows off the unmatched potential when blending Cabernet Sauvignon, Syrah and Petite Sirah. I love that you can distinguish each varietal, and yet the combination of all three makes for a truly delightful taste. The Cabernet and Petite Sirah are both estate grown on the Frankel Family Vineyard. While the Syrah is grown nearby at Larry Smyth's Carriage Vineyard. 2015 was a good growing season with plenty of hot days to ripen the fruit before the winter. We pruned starting in January, followed by shoot thinning, leaf pulling and cluster thinning in July. I'm proud of our diligent vineyard practices because I know that everything done to the vine during the growing season will have a positive impact on the taste of the fruit come harvest time. With that in mind, we kept on track all the way to the beginning of harvest in September.

THE WINEMAKING

All fruit was whole berry destemmed, lightly crushed, and fermented in macro bins or in new 500L Puncheon barrels at Sculpterra's onsite winery. Fermentation was monitored each day, checking the drop in Brix and rise in temperature until the time of pressing and settling in stainless tanks. Each varietal was handled separately during every process of our winemaking. The final blend was established the week of filtering and bottling. The wines aged in mostly new oak barrels, in both American and Hungarian Coopers. These new barrels impart bouquets of smoke, coffee, dark-chocolate, and roasted nuts. We bottled the wine in late February 2017, giving the wine a total of 16 months in barrel.

THE TASTE

Dark, rich and very full-bodied! Our 2015-Statuesque contains huge structure with bold, tasty flavors like boysenberry, sweet cherry and blackberry. It feels firm and tannic on the palate, yet well balanced and easy drinking at the same time. Lavish fruit flavors linger on the finish. It offers additional aromas of violets and raspberries along with whiffs of smoked meat and campfire spice. The layered flavors are elegant yet intense, with vibrant acidity and a finish with plenty of length. This wine improves with a good 2-hour decanting and will reach its cellar peak by 2022.

-Paul Frankel, Winemaker