

SCULPTERRA 2013 CABERNET FRANC

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

88% Cabernet Franc & 12% Merlot

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 15.0%

Residual Sugar(G/F): 0.01 g/100ml

Total Acid: .67 g/100ml

pH: 3.63

Bottling Date: August 20, 2015

Release Date: December 1, 2016

Total Production: 190 Cases

THE VINEYARD

Cab Franc is known for being somewhat one-dimensional, but not at Sculpterra! We make ours to be a complete wine, overflowing with cherry, blackberry, currant, plum and sweet oak aromas and flavors. 2013 was one of our best vintages to date! Perfect growing conditions coupled with great weather during harvest lead to a wine balanced with fruit and spice. The vineyard is small, only 1.5 acres and is situated in a valley with clay, rock and slight sandy soils. We limit irrigation to just a few hours a week, making sure that the berries remain small. The vines were pruned in the first week of January, followed by shoot thinning in April, leaf pulling in June and cluster thinning in July. The fruit was matured in the sun helping to accelerate ripeness and limit any green taste.

THE WINEMAKING

The fruit was hand picked into half-ton bins and brought directly to the winery for the destemming process. The fruit was whole berry destemmed with gentle crushing. We fermented the must in small fermentation vessels using conventional hand punch-downs three times a day. I selected yeast T73 to ferment the wine due to its expression of spice, dark fruit and its inherent ability to stabilize colors and tannins. After pressing and primary fermentation the wine was gravity racked into barrels. Every six-weeks the barrels were topped and tasted during barrel aging. It was easy to find great potential in this wine. It was tight and tannic, yet supple with delicate fruity aromas and a peppery bouquet. The wine aged for a total of 22 months in barrels adding oak flavors, toasted extraction and a round mouth feel.

THE TASTE

This Cabernet Franc tastes dry and tannic, yet powerful and overall a great expression of dried fig fruit, fresh cut cedar and oregano spice. Whether or not you consider yourself a fan of the varietal, this is a wine to explore and to savor. Pure fruit is set amidst generous streaks of herb and earth, framed by firm tannins. The wine opens up slowly, then pretty cherry flavors emerge, along with black olive, and complex barrel notes. This is a very age worthy wine, in fact I would cellar it for at least 5 years, with best drinking between 2018 to 2022.

-Paul Frankel, Winemaker