

SCULPTERRA 2024 FIGURINE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 43% Cabernet Sauvignon, 39% Primitivo & 18% Merlot

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Finished Alcohol: 14.70%

Residual Sugar(G/F): 0.05 g/100ml

Total Acid: 0.63 g/100ml

pH: 3.62

Bottling Date: February 11, 2026

Release Date: April 1, 2027

Total Production: 1,140 Cases

THE VINEYARD

Figurine is an unorthodox blend Cabernet Sauvignon, Primitivo and Merlot. It's always been super special for me being my first ever blend created as a young winemaker back in 2008. All three vineyards are on the Frankel Family Estate and cared for by our diligent vineyard team. From hand pruning, to shoot thinning and leaf pulling, all vineyard blocks are meticulously farmed with precise and timely techniques. 2024 was a challenging year; an early spring FROST event limited our tonnage significantly. Cabernet Sauvignon and Merlot went from hanging 4 tons in acre to just 1 ton per acre. Primitivo fared much better! Its high elevation kept the young buds slightly warmer and frost was minimal. Summer and Fall saw favorable weather and we harvested 2 weeks earlier than normal. BRIX were higher too, we averaged 25.5 BRIX for Cabernet, 25.0 BRIX for Merlot and 26.0 for Primitivo.

THE WINEMAKING

Figurine is a complex wine combining multiple lots and winemaking techniques. My winery's primary goal is to keep everything and all equipment as clean as possible leading to the best tasting outcomes. One unique process we do is barrel ferment 4 tons of Primitivo in 8 NEW 500L Puncheon barrels. These brand-new barrels are a combination of Minnesota, Kentucky and Pennsylvania sourced wood. We take the barrels apart, leave the top head of the barrel and ferment 1,000 pounds of grapes in the barrel. We use mostly whole berry maceration adding to the pure and complete taste in the wine. We barrel and tank ferment Primitivo while bin and tank fermenting the Cabernet Sauvignon and Merlot. Once fermentation is done, we move into juice-draining followed by pressing and settling. Each lot aged in separate barrels and the final blend was crafted and combined 2 weeks prior to bottling.

THE TASTE

Figurine continues to be our best-selling blend since the inception of the winery. It intrigues the senses and is entirely a new and wonderful concept as it combines Cabernet with Primitivo and Merlot. It's approach taste and fresh finish makes it so easy for dinner pairings like pasta and meatballs or roasted chicken and mushrooms. The flavors mesh and complement well, the dominant Cabernet takes a back seat to delicate and sweet Primitivo red-fruit flavors. Aromas of ripe Cherry, roasted plums and dark cocoa fill the nose. The mid-pallet is loaded with flavors of raisin, blueberry, blackberry, spiced fig and all-spice and wrapped with barrel toasts and ends with dry and soft tannins. Cherry candies and ripe raspberry aromas meet with grilled meats and oregano. I love the persistent taste of strawberry fruit flavors that end with dried herbs on the palate. This wine will only get better with age!

-Paul Frankel, Winemaker