

# SCULPTERRA 2018 REPOUSSÉ

WINERY & SCULPTURE GARDEN



## THE FACTS

### Varietal Composition:

43% Mourvèdre, 28% Grenache,  
17% Syrah, & 12% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate  
& Gene Alonso Vineyard

**Block:** Lago De Los Patos, El Libro, Casa  
Grande, & Gene's Village

**Finished Alcohol:** 14.2%

**Residual Sugar(G/F):** 0.04 g/100ml

**Total Acid:** 0.70 g/100ml

**pH:** 3.58

**Bottling Date:** December 11, 2019

**Release Date:** January 1, 2021

**Total Production:** 375 Cases

## THE VINEYARD

Repoussé is a metal-working term refers to the shaping or molding of metal art work by hammering its underside. Essentially, Repoussé is the opposite of embossing and is a classic method of art and iron work dating back centuries. Sculpterra's Repoussé Red Rhone blend is an incredible feat of magnificently layered fruit, subtle backing spice notes, and a wonderful crisp and puckering finish. The fruit is from both the Frankel Family Estate & Gene Alonso Vineyard. These vineyards are located less than 2 miles apart, giving the wine consistency in taste and finish. 2018 was an outstanding growing season with all climate activity being what we needed at the right time. We did get a late season spring freeze, but we did not see much damage on these Rhône varieties. Our vineyard team continued our tradition of shoot thinning, leaf pulling around all clusters, and fruit dropping when necessary. Harvest began with our estate grown Syrah on September 25th 2019 and was wrapped up with Petite Sirah being harvested on October 23rd.

## THE WINEMAKING

All fruit was hand-picked and the wine was made at Sculpterra's on-site winery, located in the valley of the 265-acre estate ranch. Whole berry fermentation was implemented across all four varieties, followed by a soft pressing, then settling of the young wine, and eventually racking into barrels for aging to begin. Mourvèdre is the dominant player in this blend, its unique character shines through and is pleasantly enhanced with smaller and the additions of Grenache, Syrah and Petite Sirah. The blend was created just one week prior to bottling, therefore all four varieties aged in independent barrels and gained unique characteristics all their own. Mourvèdre was aged in once-used 240L American Oak, adding subtle notes of caramel, tobacco, and earthy spice. Grenache was made and aged in large format barrels, 500L in size, creating fruit driven flavors with little oakiness showing through. Syrah, aged in neutral barrels had a HUGE note of chocolate plum and even grapefruit! Finally, Petite Sirah, aged in new American Oak 475L barrels bring the coffee, heavy roasted bouquets and cedar qualities. In total, just 365 cases were bottled and the wine is strictly sold at Sculpterra's on-premise tasting room.

## THE TASTE

Sculpterra's newest blend, Repoussé, combines four Rhone varieties in a new and fun way! This stunning label is another John Jagger sculpture, located in the gardens of Sculpterra's tasting room, titled "Grand Tarpon." The wine is coated with gorgeous red fruit tones and sprinkled with floral accents. There's a lot of herbal enhancement too, with rosemary and thyme blending nicely with fruit flavors of red cherry and strawberry. The palate snaps with generous acidity, which makes it easy to pair with many foods. The wine is lifted by the small addition of Petite Sirah, greatly aiding in the wine's perfect garnet red color and slightly tannic and dry finish. Overall, it's a beautiful creation showcasing a remarkable feel of balance and tantalizing textures.

-Paul Frankel, Winemaker