

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2024 CABERNET SAUVIGNON BENTLEY IRONWORKS



### THE FACTS

**Varietal Composition:** 93% Cabernet Sauvignon & 7% Petite Sirah  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Finished Alcohol:** 14.00%  
**Residual Sugar(G/F):** 0.05 g/100ml  
**Total Acid:** 0.65 g/100ml  
**pH:** 3.62  
**Bottling Date:** May 14, 2025  
**Release Date:** Dec 1, 2025  
**Total Production:** 400 Cases

### THE VINEYARD

Our 2024 Bentley Ironworks is the apex amongst many Cabernet blocks at Frankel Vineyards and Sculpterra Winery. The vineyard has the special something that distinguishes it every year, the taste is beautiful, pure and consistent - a true classic Bordeaux style Cabernet. The vineyard is head trained, cane pruned and trained to 6 canes and 4 spurs per vine. We call it "cane pruning," a trimming skill that takes years to master. The benefit is that the vine's energy is originating from the head and trunk producing balanced vigor and capacity. The soils are rocky, and gravelly and remind me of the Graves-Medoc region in Bordeaux France. Quail Creek hugs the vineyard west and north section depositing sand and silt on its banks. The 2024 growing season was impacted by frost and therefore the crop was lean and small. Spring and summer were hotter than expected and the fruit ripened with ease.

### THE WINEMAKING

2024 marks our smallest production of Bentley Ironworks Cabernet in 6 years; a clear consequence from the April 6th FREEZE event. Some Paso vineyards were completely wiped out and produced nothing at all...so we were happy to get what we got. Harvest took place overnight on October 18th with a total of 5.43 tons picked. This equates to just 1.5 tons per acre! The 3.5-acre block was machine harvested and grapes were transported up to the wine making facility. We processed the fruit at 4:00am and went straight to the must pump, we did not crush the fruit, most of the grapes were still intact and ready for whole berry fermentation. We used 4 NEW 500L French Oak Vernou barrels for open top barrel ferments while send the rest of the must to a 1,850 gallon stainless tank. I used yeast BDX for the barrel ferments AND structure yeast for the tank. This blend of 2 yeast strains adds layers of complexity and uniqueness to the final bottle blend. We aged the wine for 18 months and limited racking and over exposure to oxygen. We blended 1 barrel of Petite Sirah the week prior to bottling; adding tannins, color and depth.

### THE TASTE

This 30-year-old vineyard is unquestionably one of the best locations in the Paso Robles AVA. This wine is exciting, with aromas of cherry, dark plum, red currant and blackberry bramble. Herbal and earthy bouquets of dried potpourri and black peppercorn our present on the nose. I love the overwhelming characteristics of dried cherry candies, ripe pomegranate that are intermingled with bittersweet chocolate and a unite on a dry and supple finish. The tannins are finely laced and round. The wine is balanced by lip-smacking acidity that make it a prime candidate for a pot roast dinner. It's ageable alright, drink though 2035.

-Paul Frankel, Winemaker