SCULPTERRA WINERY & SCULPTURE GARDEN

2026 VIOGNIER



THE VINEYARD

The 2026 harvest was plentiful and we produced as much Viognier as we could! 2026 marked our first vintage harvesting fruit from our NEW 7.7-acre Estate Vineyard, "Los Tankes." It only produced 2 total tons but we still fermented in separately in order to taste it on its own. The flavors were remarkably clean, fruity and floral. The rest of the fruit came from our "Vista De Los Veñados" and "Lago De Los Patos Block." Then we sourced Viognier from west side vineyard J Dusi and east side Steinbeck Vineyards. We harvested in 4 lots and the BRIX ranged from 23.5 all the way to 29.0! 2026 was one of the earliest harvests on records and almost as early as 2012. The month of March was considerably warmer than normal which pushed the vines into early budbreak. Then hot spells propelled us into picking 20 days earlier than in 2025.

THE WINEMAKING

2 picks were taken from our Estate Frankel Vineyards, 1 from Dusi Vineyard's and 1 from Steinbeck Vineyards. From there the whole clusters went "direct to press," and we stopped the pressing at 1.7 bars of pressure. The fresh juice settled in a stainless-steel tank for 48 hours and kept at 45 degrees. Then we racked clean, warmed up the wine to 55 degrees and pitched yeast to begin fermentation. I loved being able to use a different yeast strain per lot, this adds so much complexity in taste and texture. In total 4 Viognier lots were fermented and made sperate. We blended each one together but not until each lot was determined to be dry. We added toasted French oak granulates during the 30-day ferment, giving the wine length and richness. After blending, the wine was stored in a stainless tank and therefore not aged in oak barrels. We bottled the wine in February 2027 and released the wine on March 1st.

THE TASTE

Viognier is our trademark White Wine - it's the best that Paso Robles offers and its fantastically fruit driven and rich. From first sip this wine displays balance, finesse and an all-around lush after taste. An energetic bouquet of florals burst from the glass and the nose displays subtle lavender, jasmine and ginger joined by hints of pear. Tropical taste takes over with papaya, then peach transitions into honeysuckle and flinty stone on the palate. The wine is both fresh and steady. Agreeable with aromatic taste of fresh cantaloupe, orange blossom and green apple are wrapped with floral accents. Drink upon release, this wine will improve in texture and mouthfeel into 2030.

-Paul Frankel, Winemaker

THE FACTS

Appellation: Paso Robles
Vineyard: Frankel Estate, Dusi & Steinbeck Vineyards
Finished Alcohol: 14.3%
Residual Sugar(G/F): 1.00 g/100ml
Total Acid: 0.68 g/100ml
pH: 3.62
Bottling Date: February 25, 2027
Release Date: March 1, 2027
Total Production: 1,210 Cases