



THE FACTS

Varietal Composition: 37% Grenache, 20% Syrah, 20% Mourvèdre, 15% Pinot Noir, & 8% Primitivo

Appellation: Paso Robles

Vineyard & Block: Frankel Family, Carriage Vineyards, & San Miguel

Finished Alcohol: 14.8%

Residual Sugar(G/F): 0.65 g/100ml

Total Acid: .77 g/100ml

pH: 3.35

Bottling Date: February 19, 2015

Release Date: March 1, 2015

Total Production: 336 Cases

Retail Price: \$26.00

THE VINEYARD

Sculpterra's 2014 Paso Pink Rosé is a great endeavor showing an amazing balance of fruity flavors and tart acidity. Only the best Rosé varietals were used in the production of this blend, and it is a combination of five varietals, and three vineyards. 2014 was the best year yet for our Rosé program. Hot weather all year gave way to an early harvest; perfect for early release Rosé wines. I was taken aback by the fabulous taste of the berries. Sculpterra grows the Grenache, Mourvèdre, Pinot Noir, and Primitivo on the Frankel Family estate. Additionally, Sculpterra sources Grenache from San Miguel Vineyards, and Carriage Vineyards of Templeton provided the Syrah fruit. The fruit was harvested in the cool of the morning, ensuring the very best color extraction and clean fruity flavors.

THE WINEMAKING

Our Rosé protocol has always been to take a twenty percent bleed of the must, 12-18 hours post crush. The juice is then cold settled for two days at 40 degrees F. From there the juice is racked into small 55-gallon drums and selected yeast is added to begin fermentation. The juice ferments cold, peaking out at 68 degrees, with fermentation taking an average of two and a half weeks. In total six lots of Rose were made; 2 lots of Grenache, 2 lots of Syrah, 1 lot of Mourvèdre, and 1 blended lot of Pinot Noir clone 777 with Primitivo. My top two lots were the 110 gallons of Grenache from the "El Libro" block, and the 165 gallons of Mourvèdre from the "Lago De Los Patos" block, both grown on the estate. These lots contained the freshest aromas of seasoned fruit and biggest mouth feel. All lots were blended together one week prior to bottling in late February, and lightly filtered.

THE TASTE

Rosé has become one of my favorite wines, and is so much fun to make! I crafted this wine knowing that I needed to use Grenache as the dominant player in the blend. It shows great depth in strawberry, raspberry and fresh, ripe, tropical fruits. Syrah gives the wine its jewel-like darker hue, adding notes of crushed herbs, roses and hints of ripe melon. The Mourvèdre was so unique, loaded with ripe guava, tangerine, and an orange zest tang. I almost wanted to bottle it on its own, it was that good! Pinot Noir and Primitivo contribute a tart brightness and boysenberry qualities. This Rosé tastes so fresh & great "young", but it will improve in the bottle through the end of 2015.

-Paul W. Frankel, Winemaker