

# SCULPTERRA

## 2019 FIGURINE

WINERY & SCULPTURE GARDEN



### THE FACTS

**Varietal Composition:** 50% Primitivo, 40% Cabernet Sauvignon, & 10% Merlot

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** 8-Acre Ridgeline, Bentley Ironworks, Bomba Vieja, & Hillside

**Finished Alcohol:** 14.6%

**Residual Sugar(G/F):** 0.10 g/100ml

**Total Acid:** 0.64 g/100ml

**pH:** 3.69

**Bottling Date:** February 17, 2022

**Release Date:** April 1, 2022

**Total Production:** 975 Cases

### THE VINEYARD

Sculpterra's one-of-a-kind Primitivo, Cabernet Sauvignon, Merlot blend known as "Figurine," is certainly an impressive wine. From start to finish this wine displays firm textures and is full-bodied yet well-balanced and very palatable. The grapes are all estate grown on the Frankel Family Ranch at Sculpterra Winery. Primitivo, the predominate player in this blend is grown on the 8-acre Ridgeline block where limestone soils meet steep slopes, high winds and long hot summer days. Cabernet Sauvignon is sourced from two valley vineyards; the Bentley Ironworks and Bomba Vieja blocks. These Cabernet vineyards are chalked with small stone, gravel, and cooler temperatures proven to provide a longer growing season creating wines that display a chocolate and peppery taste. Finally, the last piece to this puzzle, Merlot, grown on a hilltop vineyard. These rows are north-south oriented and get extreme weather on both sides of the canopy, offering bold flavors and deep color to the blend. 2019 was an optimal growing year with good offseason rains and lots of summer heat that ripened the grapes with ease.

### THE WINEMAKING

All fruit was destemmed, fermented, pressed, and barreled at Sculpterra Winery. The grapes were harvested overnight and processed in the early morning hours. We did not crush the grapes; we simply removed the grapes from the stems. Interestingly we use a variety of 500L Puncheon barrels during fermentation, as these upright new barrels are the perfect fermentation vessels. The new charred oak provides toasted accents to the wine as well as increased textures. Selected yeast were chosen for each lot, creating complex and diverse taste in the wine. Our press is a ½ ton hydraulic basket style open press and is super gentle on the grape skins. Each variety was made as a separate wine and we blended right before bottling. We aged the wine for 16 months in oak barrels, tasting and topping off the barrels every six weeks. The wine was bottled on February 17th 2021, and in total 975 cases were bottled.

### THE TASTE

This remarkable blend shows off amazingly clean red fruits matched with herbs, spice and a wonderful oaky taste. The Primitivo provides red fruit flavors while the Cabernet Sauvignon shows off hints of mint and cedar accents; the black-cherry and cherry flavors certainly come from the Merlot grapes, while medium tannins add a great ending to the wine's lengthy finish. There is earthiness too! Notes of black pepper, green olive, dried herbs and black coffee fill the mid palate. The fruit shows up again on the finish with flavors of raspberry and pomegranate, while toasted new American oak barrels provide an alluring coating taste. This wine will age very well, and should be reaching it's peak by 2024.

-Paul Frankel, Winemaker