

# SCULPTERRA 2021 VIOGNIER

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:** 100% Viognier  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family, Sukhy's Home Ranch, & Deerfield Road  
**Finished Alcohol:** 15.3%  
**Residual Sugar(G/F):** 0.70 g/100ml  
**Total Acid:** 0.69 g/100ml  
**pH:** 3.57  
**Bottling Date:** February 27, 2022  
**Release Date:** March 1, 2022  
**Total Production:** 1,456 Cases

## THE VINEYARD

2021 was our 14th vintage creating this amazing and delightful one-of-a-kind Viognier. From start to finish the flavors of this wine are pure, simple and savory. It's easy to see why this wine is Sculpterra's most popular white wine. The 2021 growing season worked out to perfection! The hot dry year lent itself to small berries, light yields with intense flavor and taste. We source the grapes from three vineyards; The Frankel Family Estate Ranch, Deerfield Road Vineyard, and Sukhy Suran Home Ranch. All three vineyards are located in the Paso Robles AVA, two on the east side and one on the west side. The vines are hand pruned, shoot-thinned, leaf pulled and even cluster thinned to keep the crop load balanced and even. All grapes were hand harvested at night to ensure gentle processing of the delicate berries. The crop load was light to normal and we noted that the sugar content of the grapes was higher this vintage than previous ones resulting in richer, fuller bodied taste.

## THE WINEMAKING

The grapes were delivered in half ton bins to the winery at first light and taken directly to the wine press. The wine fermented for 30 days at cool temperatures followed by racking, settling, and aging in stainless steel tanks. We picked and fermented the three lots in individual tanks, allowing us to make three separate wines that would ultimately combine before bottling. Yeast ICV-D254 was selected to ferment the Frankel Vineyards Viognier for its ability to enhance varietal characteristics, while contributing stone fruit flavors and giving the wine a rich finish. Yeast BA-11 was used on Sukhy's Home Ranch Viognier and added grapefruit flavors to the wine. Finally, a new experimental hybrid yeast, called Cross Evolution was used in the Deerfield lot. Cross Evolution is known to develop flavors of ripe apple, pear and nectarine.

## THE TASTE

What an astonishingly great tasting wine! This is the perfect Viognier, showcasing stone fruits, grapefruit, honeydew, cantaloupe and ends with fresh and energetic acidity. The color is a brilliant straw yellow, crystal clear hue and its aromas jump forward with each twirl of the glass. This is an age-able white wine, but it certainly tastes incredible young, improving with bottle bouquet through 2025. The unique blend of three distinctive Paso Robles Viognier vineyards comes together effortlessly in this blend. It's easy to pick up white peach and nectarine flavors, yet the mouthfeel is packed with smooth and clean textures. The 2020 vintage sold out in less than 6 months and this new 2021 vintage may sell out even quicker!

-Paul Frankel, Winemaker