

SCULPTERRA 2021 STATUESQUE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 39% Cabernet Sauvignon, 31% Syrah, & 30% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate, Gene From The Village

Blocks: Autopista, Bentley Ironworks, Gene's Workshop Syrah, Lago De Los Patos, Sol Para Todos

Finished Alcohol: 14.5%

Residual Sugar(G/F): 0.08 g/100ml

Total Acid: 0.66 g/100ml

pH: 3.70

Bottling Date: February 16, 2023

Total Production: 900 Cases

THE VINEYARD

Statuesque is big and audacious. It offers the best of Sculpterra's blending magic with three red varietals that showcase beautifully. The Cabernet Sauvignon, grown on the Frankel Family Estate, is from three blocks: "Autopista," "Chivos," and "Bentley Ironworks." These three blocks are so distinctive and, when blended, significantly increase this wine's complex and vivid taste. "Autopista" is our highest elevated block of Cab on the property. Temperatures can exceed 100+ degrees in the summer, giving these berries heightened notes of dark fruit flavors. "Bentley Ironworks" and "Chivos" are on the valley floor, where cooler temperatures lead to late-ripening fruit and create flavors of green olive, bay leaf, herbs, tobacco, and peppery spice. Our Syrah is grown on a neighboring vineyard, owned and managed by Eugene Alonso. The Syrah is picked at perfect ripeness and has a lovely note of lavender and plum. The Petite Sirah is from both Frankel Vineyards and San Miguel Vineyards. It was harvested at the end of the growing season, giving this wine body, tannins, and concentrated black color.

THE WINEMAKING

The grapes were delivered to the winery at 4:00 am and processed immediately. Specific yeast strains were used in each lot and contributed exceptional flavors to the wine. We used 500L new puncheon barrels as open-top fermentation vessels, fermenting over half this lot in the barrel! The remainder of the fruit was fermented in small stainless steel tanks. Fermentation was followed by racking, pressing, settling, and aging in oak barrels, with over 40% new barrels used. The "Autopista" Cabernet was fermented and aged in new 500L Hungarian barrels - a great match! They gave the wine a smoked, roasted note. The Syrah was also fermented and aged in new Hungarian barrels, bringing forth vanilla and cocoa. Lastly, a percentage of Petite Sirah, fermented and aged in new American Oak barrels, is added, giving flavors of bacon, butterscotch, and black coffee.

THE TASTE

This is a Rockstar wine! It is almost impossible to describe all the great aromas and bouquets it offers...but I'll give it a try! The oak shines, giving whiffs of vanilla, tobacco, candied caramel, black coffee, and smoked meat. The fruit notes power their way in, giving black cherry, plum, raisin, and jolly rancher candy. Finally, the wine provides herbal and spice notes, with the taste of green olive, jalapeno poppers, green bay leaf, and rosemary. This wine will benefit from a good decanting and should reach its peak by 2029.

-Paul Frankel, Winemaker