

SCULPTERRA 2021 GRENACHE

WINERY & SCULPTURE GARDEN



THE FACTS

Appellation: Paso Robles
Vineyard: Frankel Family & San Miguel Vineyards

Finished Alcohol: 14.6%

Residual Sugar(G/F): 0.06 g/100ml

Total Acid: 0.68 g/100ml

pH: 3.62

Bottling Date: May 19, 2022

Release Date: February 1, 2023

Total Production: 1,092 Cases

THE VINTAGE

This 2021 Grenache is our biggest production year ever, tallying in at 1,092 cases! Grenache is quickly becoming our most popular and sought-after red wine at Sculpterra Winery. This medium bodied wine is aromatic, delicate and overall supple and easy drinking. It shows off gorgeous tart red-fruit tones, while held together with herbal spice and a touch of new oak, adding vanilla and grilled meat flavors on the finish. This wine combines two vineyards from the Frankel Family Estate with both Grenache and a touch of Petite Sirah. Also, a time-tested Grenache in San Miquel was used for its unique flavor profile; Rafael Jimenez west side vineyard. All three vineyards are hand manicured and cared for. The vines were pruned in February, followed by shoot thinning in May and cluster thinning in July. Excess crop is dropped to ensure that only the best fruit is harvested. Frankel Family vineyards prides itself on the use of “cross arms,” which open up the vines canopy to sun and wine exposure. The soils are mixed with a clay-loam profile and gravelly zones found throughout the vineyard floor. The unique terroir of “El Libro,” Grenache gives this wine a distinctive taste only found at Sculpterra. 2021 was a superb grape growing year and the results are easily seen in this great wine!

THE WINEMAKING

The grapes were hand-picked overnight and processed at Sculpterra Winery at first light. The grapes were whole berry fermented, not crushed. Whole berry fermentation sets up for the purest tasting wine possible. The three lots were picked, fermented, pressed and barreled down into separate lots, all being blended together the week prior to bottling. El Libro Grenache was fermented using yeast 3001. This yeast brings tropical flavors to the fore-front of the wine profile, also this yeast contributes notes of nuttiness and a round texture. Rafael's Grenache was fermented with yeast ICV-GRE. This yeast is a slow to moderate fermenter, keeping intact citrus fruit flavors with notes of green olive and herbal spice on the finish. Finally, we used a brand-new yeast, PERSEY, for our Petite Sirah fermentation. This yeast is great at stabilizing dark-rich color while showcases plum, cherry and lavender floral accents. The wine aged in twenty percent new American Oak puncheons, the perfect amount of new oak, not overwhelming the wine but adding just enough oak character.

THE TASTE

2021 Sculpterra Grenache is a beautiful ruby color in the glass. Smells of rose-petals and tastes of chocolate covered plums, boysenberry, and toasted wood from the new American Oak show off on the wine's finish. The wine is a great showing of medium palate structure, while maintaining a big finish and ample ripe red fruit taste. It is a great food pairing wine, great with a grilled salmon or even a mushroom cheeseburger. This ripe palate has flavors of boysenberry-jam then lifted by soft notes touches of carnation flower. The plum flavors are boosted by a covering of rosemary and thyme and hint of sage comes up on the finish. Bottled with a screw cap finish, this wine is ready to drink now, but will improve with age through 2027.

-Paul Frankel, Winemaker