

SCULPTERRA

WINERY & SCULPTURE GARDEN

2022 CABERNET SAUVIGNON RESERVE



THE FACTS

Varietal: 86% Cabernet Sauvignon, 14% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate, San Miguel Vineyards
Block: Chivos, Sol Para Todos
Finished Alcohol: 14.0%
Residual Sugar (G/F): 0.03g/100ml
Total Acid: 0.68 g/100ml
pH: 3.50
Bottling Date: August 21, 2024
Release Date: December, 2024
Total Production: 240 Cases

THE VINEYARD

In 2022 we produced some of the best Cabernet wines in decades, making it a perfect year to bottle a RESERVE. This Cabernet Sauvignon is a blend of 86% Cabernet and 14% Petite Sirah. The Cabernet was sourced from a remarkable block at Frankel Vineyard, called “Chivos.” These 12 rows are the steepest and the most dangerous rows on the property. The vines were planted in 1995 in the rocky and treacherous terrain. The vineyard gets minimally watered, the vines are stressed, and produce clusters with tiny berries, thick skins, and intensely dark juice color. These rows have been the source of our Reserve Cabernet wines since 2016. This site produces intense, tannic wines that can withstand the test of time. The Petite Sirah is sourced from Rafael Jimenez San Miguel vineyard. This hilly vineyard, features vines on a VSP trellis system, clay-loam soils with good water retention. The Petite Sirah was the last grapes we crushed in 2022, capping off a great end to a long crush season.

THE WINEMAKING

These hand-picked grapes were harvested overnight and processed at Sculpterra at first light. First, the clusters were whole-berry destemmed (not crushed), meaning our machine simply separated the grapes from the stems, enabling us to ferment the berries from the inside out. We fermented a portion of the Chivos Cabernet lot in NEW 500L French Oak Puncheon barrels, while the rest was tank fermented. This was a challenging fermentation; the grapes did not yield much juice and the thick skins made it difficult to “punch down” or “pump over,” a process of mixing and aerating the fermenting wine. Rafael’s Petite Sirah was 100% tank fermented, but again the thick skins and low juice ratio made it difficult to mix and pump the tank. Both wines completed fermentation after 2 full weeks. We drained the tanks, pressed the skins and settled the new wine for 3 days before barreling down. The Chivos Cabernet wine was aged in 100% NEW 240L American Oak barrels. These limited edition “Solei” barrels made by Cooperage 1912 are outstanding, adding toast, coffee, vanilla, cinnamon and coconut to the wine. In total the wine aged in barrels for 20 total months.

THE TASTE

2022 will be remembered as an incredible vintage for Cabernet Sauvignon! The weather, though not ideal for most varieties, was perfect for Cabernet. The grapes matured slowly attaining physiological and phenolic ripeness at the same time. Also, the grapes did not get over ripe, they were balanced with sugar, acid, and fruit driven aromas. Taste of redcurrant, blackberry, and plum are expressed, while bouquets of truffle, mushroom, nutmeg, clove, and hazelnut persist to the finish. The mouthfeel is generous and lengthy, ending with a chocolate-cherry note. Hold on to this wine, it will age for a good ten or more years!

-Paul Frankel, Winemaker