

SCULPTERRA

WINERY & SCULPTURE GARDEN

2021
MUSCAT



THE FACTS

Varietal Composition:

100% Muscat

Appellation: Paso Robles

Finished Alcohol: 8.5%

Residual Sugar(G/F): 6.0 g/100ml

Total Acid: 0.67 g/100ml

pH: 3.25

Bottling Date: March 7, 2022

Release Date: April 1, 2022

Total Production: 336 Cases

THE VINEYARD

This wine is lifted by honey aromas, a plethora of candied citrus fruits. The wine is sweet yet balanced, and hits every note with a gorgeous mouthfeel. This blend features three Muscats in one; Muscat Canelli, Muscat Alexander, and Muscat Orange. All three grape varieties were all picked, fermented, and blended to create this one-of-a-kind wine. The three vineyards are located in the east end of Paso Robles, Southern Monterey County and the San Joaquin Valley. 2021 saw a superb growing season, allowing us to hang the fruit on the vine for longer than usual. This “extended hang-time,” resulted in a wine rich in sweet tree fruit flavors, while maintaining high acidity and a lovely bouquet of floral qualities.

THE WINEMAKING

All grapes were whole-berry pressed and settled for two days before racking clean for primary fermentation to begin. The wine was made in three lots with final blending occurring just before bottling. Specific cultural yeast strains were selected and used to bring out the very best flavors possible. The stainless steel fermentation tanks were kept very cold, at a chilling 50 degrees, ensuring a slow and steady fermentation and preservation of the fruity flavors. The wine smelled incredible during fermentation, with sweet notes of honey, clove, and lemon candy. The wine was pressed off early, limiting the alcohol and leaving the wine slightly sweet. The wine aged in stainless for four months before final bottling took place.

THE TASTE

This is the perfect after dinner dessert wine with lush, soft, full-flavored taste that ends clean and refreshing! It is drenched in tasty notes of sweet pears, candied apples and a slight zest of Asian spice. It's the perfect paring with spicy Thai food, or try it with dried berries, walnuts, almonds or Frankel Family Pistachios. It finishes with an appetizing tang of acidity, which really helps balance its sweetness. It hits your tongue on multiple dimensions, being both sweet and tart, this wine is an instant hit and taste best served chilled. With only 336 cases produced, this wine is one of the smaller productions for Sculpterra Winery. Though delicious now, as this wine ages it will begin to show more caramelized bouquets in the next year or two.

- Paul W. Frankel (Winemaker)