

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2018 SAUVIGNON BLANC



### THE FACTS

**Varietal Composition:**  
100% Sauvignon Blanc  
**Appellation:** 75% Monterey  
& 25% Paso Robles  
**Finished Alcohol:** 13.5%  
**Residual Sugar(G/F):** 0.25 g/100ml  
**Total Acid:** 0.68 g/100ml  
**pH:** 3.55  
**Bottling Date:** February 11, 2019  
**Release Date:** February 18, 2019  
**Total Production:** 280 Cases

### THE VINEYARD

We are proud to release another dynamic, fruit driven, and super flavorful Sauvignon Blanc! This 2018 vintage is highlighted by tropical fruit flavors while remaining well balanced with perfect acidity. Even with the dominating tropical notes there is still a fair amount of structure to give it weight and silkiness in the mouth. We source our Sauvignon Blanc from 2 vineyards; one located in Monterey AVA and the other located in Paso Robles AVA. This unique blend of two very different vineyard locations makes for a complex, rich and unique wine. 2018 was a dynamic growing season for white wines in California; we had perfect weather in spring and summer leading to a good harvest with excellent quality fruit. We harvested the fruit at medium ripeness, capturing the grapes at the best time for good natural acidity and sweet taste.

### THE WINEMAKING

All fruit was whole-berry pressed and tank fermented for just under one month. The juice was fermented without the presence of the skins, giving the wine a perfect golden-bronze clear hue. The juice was racked and then returned back to stainless for short aging. The wine did not age in Oak; thereby the wine displays the essence of pure fruit with little to no oxidation and highly refined character. The wine did not age long in tank, just 3 months before bottling. This early bottling is necessary to seize the best harmonious fruit and animated taste possible. We bottled a total of just 280 cases and the wine was released the next week!

### THE TASTE

I love a good Sauvignon Blanc for its puckering acidity, crisp aftertaste and fresh tropical fruity taste and this particular vintage delivers on all of that and more! It has a garden-fresh quality that is very vibrant from start to finish. Overall, it's light-bodied and well balanced with classic aromas of key-lime, tart-apple and honeydew. The mouthfeel guarantees green apples and fresh chopped herbs, while citrus flavors move into juicy tangy pear and grapefruit on the palate. Drink this one now, for it truly is ready-to-go right after bottling.

-Paul Frankel, Winemaker