



### THE VINEYARD

Sculpterra Winery is proud to introduce a brand-new wine label, the 2020 "Late Harvest Zinfandel." The grapes, sourced from Nick Valdez Paso Robles West-Side vineyard on Adelaide Road, were hand harvested at a whopping 29 BRIX. It's fair to say that the grapes were over-ripe and were starting to dehydrate and raisin on the vine. Nick's vineyard totals 3 acres and in total only 1.5 tons were harvested in the block. The vineyard is dry farmed and head-trained. This classically grown vineyard can only produce a small number of grapes per vine, making intense and concentrated flavors. The vineyard's soil is a mix of sandy-loam with limestone, and stone mixed in throughout its profile. The vineyard landscape is sloped with east to west and the vines are planted in a north-south orientation. Dry-farming ensures that the grapes will ripen quickly producing rich and dark colored juice. 2020 was one of the most challenging growing seasons ever experienced in the Paso Robles wine appellation. Intense summer heat spikes were followed by smoky days coming from northern California wildfires. These record setting heat days made for an ideal year to produce late harvest wine from Nick's fruit, and the grapes were picked at super ripe levels.

### THE WINEMAKING

The hand harvested grapes were picked in half ton bins and only two barrels were produced; a once used 500L and a twice used 225L barrel. We fermented the crushed grapes in two 3/4 ton insulated bins. Yeast "Premium Zinfandel" was chosen for its ability to enhance natural varietal characteristics, capture dark color and increase the wine's full bodied mouthfeel. The fermentation lasted almost three weeks then stopped at 10 BRIX leaving the wine sweet. It was clear at this point that due to the "stuck" fermentation that this wine would now become a "late harvest" style wine. Tasting at this juncture demonstrated that the wine was in fact off-dry offering an abundance of candy flavors. Pressing was conducted at 1.5 bars and only 140 gallons per ton were achieved. We aged the wine just 8 months in barrel and chose used oak barrels, highlighting the wines sweet red fruit aromas.

### THE FACTS

**Varietal Composition:** 100% Zinfandel  
**Appellation:** Paso Robles  
**Vineyard:** Nick Valdez  
**Block:** Adelaide Road Vineyard  
**Finished Alcohol:** 15.78%  
**Residual Sugar(G/F):** 7.00 g/100ml  
**Total Acid:** 0.80 g/100ml  
**pH:** 3.61  
**Bottling Date:** May 20, 2021  
**Release Date:** December 1, 2021  
**Total Production:** 170 Cases

### THE TASTE

An impressively unique late harvest wine, this 100% Zinfandel displays sweet taste with balanced acidity and lingering red candied taste. The wine expresses powerful aromas of sweet grape sorbet, dark chocolate covered plums, candied cherries and maple syrup. The wine is off-dry and slightly sweet, coming in at 7% residual sugar. The aromas smell incredible, offering notes of cherry pie, boysenberry jam and oatmeal cookie crust. The palate is lush, smooth, soft, balanced and interestingly does not come off being overly sweet. I taste black-cherry syrup and chocolate covered yogurt raisins with an element of white chocolate fudge and ends with rustic earth notes. Again, it's sweet and tender at first glance, but with an impressive grip, showing raspberry, and tart cherry-sauce flavors along with clove and cinnamon spice. Enjoy this wine with dark chocolate covered strawberries or even asiago cheese with rosemary.

-Paul Frankel, Winemaker