



THE FACTS

Varietal Composition:
100% Sauvignon Blanc
Appellation: Paso Robles
Finished Alcohol: 13.4%
Residual Sugar(G/F): 0.15 g/100ml
Total Acid: 0.67 g/100ml
pH: 3.55
Bottling Date: January 23, 2025
Total Production: 336 Cases

THE VINEYARD

2024 was a dramatically different vintage than 2023 for many reasons. 2023 was “a bumper crop,” producing big historic tonnage and late ripening. 2024 was affected by frost and therefore yielded the smallest crop since 2011. The years could not be more different! Many wineries in Paso Robles did not produce any white wine from the 2024 vintage because they felt the crop was too light for harvest. We were determined to make Sauvignon Blanc, and thus this vintage is one of our smallest bottlings to date. Frost impacted tonnage, but grape quality remained high during the season. The summer and fall were favorable, with nice seasonal temperatures, which aided in the balanced ripening of the fruit.

THE WINEMAKING

2024 featured a small crop for all Paso Robles Sauvignon Blanc. Luckily, we were able to continue purchasing fruit from “The Lord’s Piece” Vineyard on Creston Road in Paso Robles. They were affected by frost and harvested only half of their normal production. The vines were limited to just one bud per spur and produced just 10-15 LBS per vine. These grapes were harvested in mid-September at night and processed at the winery first thing at daybreak. The grapes were sent “direct to press,” where the juice was chilled for 2 days before racking and adding yeast. The fermentation was slow and steady, lasting almost a month. We elected not to age the wine in oak barrels; thus, this wine is very fruit-driven and varietal-focused.

THE TASTE

Our 2024 Sculpterra Sauvignon Blanc features a true manifestation of the grapes. Most notably, I taste subtle dried herbs and lemongrass, citrus flavors, and finally, passionfruit sorbet. Overall, this wine is very well balanced between crisp acidity and full fruit flavors. It’s a light bodied wine, modest yet complex, and undoubtedly can be enjoyed by itself. No oak aging means this wine “respects the fruit,” you experience the true and complete core of the grapes. It’s textural with a long and persistent finish. I even gather up a little salted pink grapefruit on the back end. Invigorating and brisk with flavors of tangerine, Meyer lemon, and sweet nectarine. This wine is ready to drink right from bottling and will continue to improve through 2027.

-Paul Frankel, Winemaker