

SCULPTERRA

WINERY & SCULPTURE GARDEN

2020 CHARDONNAY



THE VINEYARD

2020 was a memorable vintage for a variety of circumstances. First off, a colder than normal winter brought the vines into early dormancy. Secondly budbreak was earlier than expected, yet frost was kept at bay and we did not incur any frost damage to the young buds. Secondly, a cool spring led the way to an extreme summer of heat with a record setting day; including a Sunday in August where temperatures reached 119 degrees! Lastly, California wildfires made logistics around harvest a serious challenge. Needless to say, this wine, Sculpterra's 2020 Chardonnay came out tremendously well, even with all these unfortunate events. The grapes are 100% Paso Robles AVA and grown east of Creston road. The vines are grown on a hilly setting and see strong afternoon winds that aid in the big diurnal temperature swings of the summer. The fruit was harvested at a sugar content of 24.0 BRIX and transported immediately to the winery for whole berry pressing.

THE WINEMAKING

The cool harvested grapes were whole cluster, whole berry bladder pressed releasing the fresh juice into a stainless-steel fermentation tank. The wine was fermented without the presence of the skins, thus creating a clean, refreshing fruit-driven wine free of tannins and or astringency. The juice fermented for almost a full month under tight temperature control, this slow process ensured that delicate aromas would be intact in the finish process. The wine was aged in stainless steel tanks, no barrels were used in the process of making this wine, again creating a clean, fresh, and overall fruity tasting wine. Once completely dry, the wine was then racked clean and the process of secondary wine fermentation began. The wine's mouthfeel has gorgeous textures; the acidity is prominent, yet the smooth finish is a testament to the gentle handling from harvest through bottling. In total 448 cases were made and the wine was bottled January 15, 2020.

THE FACTS

Varietal Composition:
100% Chardonnay
Appellation: Paso Robles
Finished Alcohol: 14.0%
Residual Sugar(G/F): 0.10 g/100ml
Total Acid: 0.69 g/100ml
pH: 3.66
Bottling Date: January 15, 2021
Release Date: February 1, 2021
Total Production: 448 Cases

THE TASTE

This delightful 2020 Chardonnay wine is a lovely expression of pear, and apple fruits, combined with a fragrant subtle spice note that fills the palate as the wine finishes. My favorite element is the lifted acidity that frames the puckering and clean round textures. This wine is medium bodied and shows a powerful flavor of white peach and even honeydew. Aromas of delicate citrus adds real surface flavors while classic taste of green apple become apparent with proper decanting time. Overall, the wine has vivid juiciness while maintaining strong natural acidity. It's a great young tasting wine and will age well through 2023.

- Paul W. Frankel (Winemaker)