



THE VINEYARD

This is my favorite wine to make each year. The vineyard is situated just east of Bob Bentley's Iron Shop and features old-world cane prune-head-trained vines. The vines produce light tonnage with tiny grapes and dark juice color. Cripple Creek winds its way around the vineyard, depositing gravel and colorful gemstones. The wine's flavors become more consistent and predictable as the vineyard matures. It's hard to depict the aromas of this wine; there's just an indescribable beauty and power. As a winemaker, I aim to bring forth the grape's natural flavors and highlight its unique character. Truly, this wine just keeps getting better. 2022 was one of our best harvests from this vineyard in over a decade, with a grand total of 12 tons harvested from the small 3.5-acre cane-pruned vineyard. The vintage was undeniably challenging, with extreme heat in late summer, followed by untimely harvest rain. These challenges only improved the wine's character, crafting this vintage as one of a kind for Sculpterra.

THE WINEMAKING

The grapes were picked at a perfect 25.5 BRIX and took place on October 14, 2022. We picked the grapes starting at 2:00 am and wrapped up the harvest by daybreak. The winery is just a stone's throw away from the vineyard, so we immediately processed the fruit. I decided to split the lot into two parts, fermenting a portion of the wine in NEW 500L French Oak Puncheons barrels and the rest fermented in a 4,500-gallon stainless steel tank. I love this fermentation strategy; it enables me to craft two different wines that will be pressed off together, combining their flavors into one dynamic and impactful wine. I used STRUCTURE yeast for the tank fermentation. This yeast enhances the grape's naturally occurring aromas, adding to the lengthy mouthfeel and textures. Yeast BDX and ICV-D254 were used for the barrels, and they are known for their ability to add cherry and blackberry taste to the wine. The wine is aged in almost all brand-new oak barrels; there are a lot of oaky qualities revealed in this wine. Also, we added 10% Petite Sirah to the blend before bottling, giving the wine a darker color, rich tannins, and a slightly earthy edge.

THE FACTS

Varietal Composition: 90% Cabernet Sauvignon, 10% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate
Block: Bentley Ironworks
Finished Alcohol: 14.0%
Residual Sugar(G/F): 0.02 g/100ml
Total Acid: 0.64 g/100ml
pH: 3.65
Bottling Date: May 15, 2024
Release Date: December 1, 2024
Total Production: 692 Cases

THE TASTE

What is not to like about this wine...it's a Cabernet lover's dream wine! It has it all: with layers of ripe red fruits blended with dried herbs, pleasant green olive, oregano, and bay leaf on the finish. I pick up loads of dark chocolate with graham cracker marshmallow notes, most likely derived from the amazing mix of new oak barrels. Smooth and supple with red velvet cake notes, this wine is set together in an enchanted way. It is ageable and certainly cellar-worthy for a good 10+ years from the time of bottling. I compared it to the 2019 Bentley Ironworks, which showed great poise and balance. Enjoy the best Cabernet that we offer with our 2022 Bentley Ironworks Cabernet Sauvignon.

-Paul Frankel, Winemaker