

SCULPTERRA 2014 SAUVIGNON BLANC

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

100% Sauvignon Blanc

Appellation: 75% Monterey & 25% Paso Robles

Aging Process: 100% Stainless Steel
Finished Alcohol: 13.4%

Residual Sugar(G/F): 0.33 g/100ml

Total Acid: .76 g/100ml

pH: 3.45

Bottling Date: January 23, 2013

Release Date: April 1, 2015

Total Production: 280 Cases

THE VINEYARD

Sculpterra's 2014 Sauvignon Blanc is an excellent wine for hot summer nights. Its zesty lemon flavors and crisp peach and tangerine aromas transition to a clean and quick finish. This Sauvignon Blanc is grown in 2 delightful vineyards. The first vineyard is found in Monterey country where cooler temperatures prevail, producing wines with terrific acidity, mouth feel, and a crisp taste. The second vineyard is found on the eastern hills of Paso Robles, where hot summer days create ripe flavors of pineapple, banana, and melon. Blending the fruit from these two very different vineyards is a winning formula. The wine ends up crisp and fresh but still fruity and lush as well. Both vineyards were hand manicured and the crop size was limited to three to four tons per acre. The 2014 harvest was the earliest on record as both vineyards were picked clean by the end of August.

THE WINEMAKING

The fruit was whole berry pressed and not crushed. The press was set to a soft press cycle giving the juice a clean start for primary fermentation. Fermentation was accomplished in Stainless steel tanks, no oak barrels we used during fermentation or aging. Using 100% Stainless steel for fermentation and aging gives the wine a profile that is crisp, juicy, and mellow. The wine was racked two times, once after primary fermentation was finished, and the other right before filtering to bottle. The wine did not go through Malo-lactic fermentation and was bottled early in 2015 to preserve its aromas and capture its magnificent textures.

THE TASTE

Our 2014 Sauvignon Blanc came out near perfect in taste, almost sweet, then pulls back into dryness. The flavors of pineapples, green apples, pears, peaches and honeysuckle dance on your tongue with each sip from the glass. It's picture-perfect in the balance of tropical fruit, acidity, minerals and vanilla cream. It's a real standout. Made to drink right now but will age for the next 24 months before reaching its peak shelf life. Pair it with Thai asparagus shrimp or even Mexican chicken fajitas.

-Paul Frankel, Winemaker