



## THE VINEYARD

Sculpterra's Sauvignon Blanc is a marvelous wine, alive with fresh-tart taste, layered with ripe citrus fruits and the palate brings a bright crisp finish. The vineyard is located on Paso's east side off Creston Road, the rocky calcareous soils provide a great structure for these vines to flourish. The vines are trained on a vertical trellis, guide wires are used to pin up the canopy, and the crop averages four tons per acre. Paso Robles has a unique climate for Sauvignon Blanc production, the intense long summers create wonderfully ripe fruit flavors. Paso Robles' cool summer and fall evenings support the berries to retain their natural fresh acidity. 2022 worked out to be a nice "normal" growing season, with the grapes reaching their perfect sugar levels by the beginning of September. Harvest was conducted overnight followed by an immediate transportation to the winery.

## THE WINEMAKING

Our Sauvignon Blanc program is centered around getting the wine through fermentation and into the bottle as fast as possible! Meaning we want to present this wine when it's young, fresh, and full of the best tropical fruity flavors. Once delivered to the winery, the grapes are whole berry bladder pressed at low PSI, then the juice is settled for two days at a chilling 45 degrees. The juices tasted fantastic with sweet flavors yet very juicy tasting with high levels of malic acid. The juice was then transferred to a new tank and fermentation was set to begin. In 2022 we implemented a colder slower fermentation, hoping to increase the wine's heightened stone fruit flavors. The wine was declared dry after thirty days, we racked the wine into a new tank and stored it until bottling day.

## THE FACTS

**Varietal Composition:**  
100% Sauvignon Blanc  
**Appellation:** Paso Robles  
**Finished Alcohol:** 13.4%  
**Residual Sugar(G/F):** 0.18 g/100ml  
**Total Acid:** 0.65 g/100ml  
**pH:** 3.52  
**Bottling Date:** December 12, 2022  
**Total Production:** 1,456 Cases

## THE TASTE

Crisp ripe citrus flavors combine perfectly with clean fruit, tasty, and fresh palette weight. This wine is ready to be consumed right from the bottling line, it's best to be enjoyed within 18 months of bottling. The delicate aromas are showing great right now, so don't wait, get a bottle today and enjoy the freshest experience possible. The meyer lemon play is easy to pick up and the savory mouthfeel leaves the consumer wanting more. Pair this Sauvignon Blanc with spicy Pad Thai Shrimp, or a spicy green papaya salad, the tart and citrus flavors of this wine cuts right through any spicy dish.

-Paul Frankel, Winemaker