

SCULPTERRA

WINERY & SCULPTURE GARDEN

2023 STATUESQUE



THE FACTS

Varietal Composition: 36% Cabernet Sauvignon 34% Syrah & 30% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate,
Eugene Alonso Vineyard & Rafael
Jimenez San Miguel Vineyards

Finished Alcohol: 15.00%

Residual Sugar(G/F): 0.10 g/100ml

Total Acid: 0.64 g/100ml

pH: 3.64

Bottling Date: February 13, 2025

Release Date: September 1, 2025

Total Production: 925 Cases

THE VINEYARD

Statuesque is Sculpterra's identity, a blend that sets us apart, a wine so complex and layered that it is challenging to characterize. It's got it all going, full-bodied, flavorful, masses of oak and toasted bouquets, along with black pepper spice and fresh appeal. The blend combines three distinctive grapes: Cabernet, Syrah and Petite Sirah. The close percentages make these varietals equal as they pop from the glass. The vineyards are well showcased; Frankel Vineyards, Eugene Alonso and Rafael Jimenez are all distinctive and of the best quality in the area. Our farming practices guarantee that these grapes were harvested at peak taste at high BRIX and ample acidity. 2023 was a demanding vintage as heavy rains plummeted on our lands and caused dramatic flooding. The grapevines produced amazing fruit aided by hefty rainfall and a long growing season. Harvest was delayed 1 month longer than expected, making a long jam of grapes at the winery. It was well worth it as 2023 proved to be the best fruit quality seen in a decade.

THE WINEMAKING

The three grapes were harvested overnight and processed at first light and onsite at Sculpterra Winery. We fermented the whole berry in a combination of small stainless tanks and puncheon barrels. Pressing was conducted at very low PSI and the young wine settled for 1 week prior to being raked by gravity flow to oak barrels. The barrels make this wine special. In total this blend is 70% NEW oak aging! The barrel program includes Demptos, AP Johns and Trust 475L and 500L barrels. Also, a portion of each variety fermented in the same barrels they aged in, a technique we have mastered at Sculpterra Winery. These puncheon barrels make for great fermentation vessels. They trap the dark color of the juice and make the mouthfeel rich and full. Nothing compares to a barrel fermentation! In total, the wines aged for 16 months before racking, blending, filtering and final bottling in mid-February 2025; bottling a grand total of 925 cases.

THE TASTE

Statuesque is an exhilarating wine; it's so unique, so powerful, so memorable, it's refined, smooth, supple and captivating from first sip to last. Stylishly rich while fresh on the nose with plum sauce, lilac, lavender and savory pepper spice. The mouthfeel leads into a graceful palate of level but firm tannins that frame it as a cohesive blend. Aromas bounce around with black cherry, cranberry, fruit punch, date and clove flavors. Bouquets are elevated with baking-spices that transition into earthy elements of marzipan and almond. The captivating dark-fruit flavors pair expertly well with grilled eggplant and or a portabella mushroom burger patty. The best is yet to come with this wine. Let it age, it will reach its peak by 2032.

-Paul Frankel, Winemaker