



### THE FACTS

**Varietal Composition:** 100% Viognier  
**Appellation:** Paso Robles  
**Vineyard & Block:** 60% Sculpterra  
Vineyard(Lago De Los Patos)  
40% Carriage Vineyard (The Front  
Five)  
**Finished Alcohol:** 14.8%  
**Residual Sugar(G/F):** 1.4 g/100ml  
**Total Acid:** .77 g/100ml  
**pH:** 3.48  
**Bottle Date:** February 19, 2014  
**Release Date:** March 1, 2014  
**Total Production:** 629 Cases  
**Retail Price:** \$26.00

### THE VINEYARDS

Viognier is our flagship white wine at Sculpterra Winery, loaded with fantastic fresh aromas, powerfully refreshing, and rich with multiple textures. We make our Viognier to be true to the varietal, with big flavors and a graceful finish. Our Viognier has been a multiple award winner every single year, and 2013 is yet another fabulous release! Previous vintages (ALL SOLD OUT) have been awarded Gold, Double Gold, Best in Class and even Best Viognier at many California wine competitions. This 2013 vintage stands up with the previous years and may perhaps be the greatest harvest from our vineyard! 2013 was the hottest summer on record, which translated into very ripe grapes with big savory stone fruit characteristics. The fruit is sourced from two locations. The first is Sculpterra's 1.5 acre block called, "Lago De Los Patos," and the second location, called "The Front Five," is Larry's Smyth's Carriage Vineyard in the famous "Templeton Gap." Sculpterra's estate vineyard is tucked in the valley floor, where cool nights help the berries retain bright acidity. Vines are extensively hand manicured, and exposed to sun on both sides of the canopy. The Carriage Vineyard Viognier is at a higher elevation and sees extensive afternoon sun, with rocky soils and uniform shoot growth. Harvest was conducted 4 times-2 lots from Sculpterra and 2 lots from Carriage Vineyards.

### THE WINEMAKING

I have developed an exact recipe for our Viognier program. It starts with knowing the vineyard and harvesting the fruit at different degrees of ripeness, which renders into a blend of lightly ripe, very ripe and over ripe flavors into the final product. Yeast BA11, which promotes fresh aromas and crisp mouth feel, is used on the first harvest, and yeast ICV-D254 is used on the later lots, bringing the accentuated ripe stone fruit flavors & aromas-peach, apricot, pear, melon, and even orange blossom. In fact the vineyards were picked at 4 different times and levels of ripeness. The 2 early lots (one from Sculpterra and one from Carriage) were picked at 23.5 Brix and 100% fermented in stainless steel. The later 2 late picks averaged 27.3 Brix and fermented in 100% New French Oak Puncheon large format barrels. The barrel fermentation added rich vanilla, big hazelnut, and even hints of tobacco with light roast coffee bouquets. The tank wine and the barrel fermented wine were blended together quickly post fermentation. The wine aged for just 4 short months, preserving the amazing aromas and balanced beauty of crisp acidity and sparkling fruit.

### THE TASTE

Picture perfect golden hay hues and a vibrant glow, showing the brilliance of this refreshing masterpiece. It all begins with a sensational nose of ripe white peach, nectarine, plum, apricot, cantaloupe, honeydew and pleasant toasted oak. This wine changes with each swirl of the glass, whisking your imagination away to hot July afternoons, cooled by this thirst-quenching pleasure. Plenty of alluring aromas lead the way to table textures and a large finish. Best enjoyed right now. Viognier is Paso Robles' best white varietal, and Sculpterra's Viognier is our masterpiece of elegance, refinement, and marvel in a glass. Enjoy it while it lasts!

-Paul Frankel, Winemaker