

SCULPTERRA 2020 GRENACHE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

94% Grenache & 6% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family & San Miguel Vineyards

Finished Alcohol: 14 .0%

Residual Sugar(G/F): 0.06 g/100ml

Total Acid: 0.70 g/100ml

pH: 3.65

Bottling Date: May 20, 2021

Release Date: February 1, 2022

Total Production: 840 Cases

THE VINTAGE

2020 was a challenging growing season for a number of reasons, but this wine came out on top as a top-tier champ! I expect this wine to win numerous awards and to receive high points. The wine's color is beautiful, the aromas are garden-fresh, vibrant, and perfumery and the finish is bursting with the best harmonious tastes imaginable. This wine combines Grenache grown at two vineyards with a touch of Petite Sirah grown in Paso Robles. The Grenache is grown on the Frankel Family Estate's "El Libro" block and at the time-tested San Miquel Rafael Jimenez west side vineyard, giving the finished wine a unique flavor profile. All vineyards are hand manicured and meticulously cared for. The vines were pruned in February, followed by shoot thinning in May and cluster thinning in July. Excess fruit is dropped to ensure that only the best fruit is harvested. Frankel Family vineyards prides itself on the use of "cross arms," which open up the vines' canopy to sun and wine exposure. The soils are mixed with a clay-loam profile and gravelly zones found throughout the vineyard floor. The unique terroir of "El Libro," Grenache gives this wine a distinctive taste only found at Sculpterra.

THE WINEMAKING

All winemaking was conducted at Sculpterra Winery with minimal intervention throughout the process. The crush was followed by cold settling "the must" for 36 hours followed by yeast additions, a 3-week fermentation, pressing and eventually racking into oak barrel. This wine is a blend of three lots; Grenache "El Libro" block, Grenache "Rafael Vineyards," and Petite Sirah "Lago De Los Patos," vineyard. The oak aging on this wine is extraordinary! New hybrid World Cooperage barrels were used for the Grenache "El Libro" lot and features new wood from all three major oak producers; American, Hungarian, and French. The resulting wine shows off lighter fruit-driven aromas of pomegranate and raspberry jam, and when combined with new barrels created a distinctive arrangement of red fruits with strong grilled woody taste. In total 23% of the wine aged on new oak, giving the final blend notes of roasted almonds, vanilla, nutmeg, dark chocolate even maple syrup. One 475L AP Johns Barrels of Petite Sirah was used in the final blend of this wine. Petite Sirah gives the wine a complete texture, chalky tannins, rich taste and increases the wines ability for extended cellar age.

THE TASTE

Sculpterra's Grenache is rapidly becoming our most awarded and sought-after red wine! It's delightful with a medium-body texture, and lovely deep ruby-red color. On the palate, gentle and fresh aromas convene with subtle spice and hints of earth. This wine is not over ripe, it's restrained and shows off brilliant acidity and puckering taste. It can even be served chilled as the tart flavors express nicely under cooler temperatures. There's an element of cherry candied fruit along with a nice smack of new American, French and Hungarian Oak, offering "the spice rack" at the wines finish. It's light to medium body but subtly nuanced, framed by hints of mineral play and licorice. Overall the tannins soft and s e it approachable already right after bottling! This wine is robust enough to improve in taste and should reach peak taste by 2026.

-Paul Frankel, Winemaker