

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2015 FIGURINE



### THE FACTS

**Varietal Composition:** 43% Cabernet Sauvignon, 33% Primitivo, 24% Merlot

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate & Cambria 2

**Block:** Bentley Ironworks, Bomba Vieja, 8-Acre Ridgeline, & Cambria 2

**Finished Alcohol:** 14.5%

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

**Total Acid:** .68 g/100ml

**pH:** 3.75

**Bottling Date:** February 22, 2017

**Release Date:** April 1, 2018

**Total Production:** 490 Cases

### THE VINEYARD

Figurine has arrived as Sculpterra's most popular blend. It's such a captivating wine; blending the components of dark and tannic Cabernet with soft and fruit-driven Primitivo. The combination is unmatched and improved with the addition of Merlot. What makes it extraordinary to me is that it tastes so good as a young wine, yet has definite aging potential. The fruit, sourced from Frankel Family Estate and Cambria 2 Vineyard were of the highest quality in the Paso Robles AVA. Weather conditions were excellent all season long and the crop load was balanced. The summer was a scorcher and the fruit ripened with ease. All three varietals were hand picked into half-ton bins and processed at Sculpterra Winery.

### THE WINEMAKING

All fruit and winemaking was conducted onsite at Sculpterra Winery. My winemaking crew and I implemented each critical process from crushing, fermenting, aging, blending and final bottling. The grapes were destemmed and fermented in small one ton and half ton bins. The Cabernet Sauvignon is actually a combination of three separate lots on the Frankel Vineyards Estate. Primitivo is a blend of two lots of the same vineyard and Merlot was brought in at one time from one vineyard. These six unique lots aged in a variety of different oak barrels. We used French, Hungarian and American cooperage, giving the wine a complex and extraordinary appeal.

### THE TASTE

2015 Figurine is a complex blend taking you on a journey of wild taste and heavy textures. I love that that it's unorthodox blending Cabernet and Primitivo together. This full-bodied wine bids a depth of brambly blackberry, smoky clove and chocolate that make it persuasive and inviting. The palate is velvety-smooth and well integrated in oak and tannin. The finish is a touch spicy, carrying out more of the herbs and a shake of black pepper. Rustic, it shares a juicy underbelly that provides welcome deliciousness on the palate. Drink now and for best results hold till 2020.

-Paul Frankel, Winemaker