

SCULPTERRA 2020 VIOGNIER

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 100% Viognier
Appellation: Paso Robles
Vineyard: Frankel Family & Sukhy's Home Ranch
Finished Alcohol: 14.8%
Residual Sugar(G/F): 0.65 g/100ml
Total Acid: 0.69 g/100ml
pH: 3.50
Bottling Date: February 23, 2021
Release Date: July 1, 2021
Total Production: 1,064 Cases

THE VINEYARD

We source the grapes from two vineyards; The Frankel Family Estate Ranch and Sukhy Suran Home Ranch. Both vineyards are located in the sub AVA "El Pomar District," in the Paso Robles Viticultural Area. The vines are hand pruned, shoot-thinned, leaf pulled and even cluster thinned to keep the crop load balanced and even. 2020 was a challenging growing season for many reasons, intense summer heat spikes followed by smoky skies from Northern California wild fires. Amazingly, the fruit was unaffected by the smoke and record setting heat. Harvest took place in mid-September. All grapes were hand harvested at night to ensure gentle processing of the delicate berries. The crop load was normal to heavy in areas and we noted that acids were higher in 2020 than any other previous vintages, giving the resulting wine fresh taste.

THE WINEMAKING

The grapes were delivered in half ton bins to the winery at first light and taken directly to the wine press. The berries were pressed at low PSI and exacted subtle delicate fruit flavors. The wine fermented for 30 days at cool temperatures followed by racking, settling, and aging in stainless steel tanks. What makes our Viognier unique is the two-stage harvest of the grapes. First, we harvest Sukhy Suran's Home Ranch Viognier at medium ripeness which comes to the winery with high acidity. Fruit flavors of melon and an earthy element of spice are apparent from the grapes. Frankel Vineyards Viognier is picked at peak ripeness and shows off wonderfully ripe flavors of white peach and a rich mouthfeel. The blending of the two lots is a match made in heaven, resulting in a finished wine better than each lot individually. The wine was bottled at a young age, just 4 months in stainless steel tanks.

THE TASTE

The palate contributes tight and perfumed notes displaying great balance between the crisp texture and passion fruit flavors. I can easily pick out aromas of tangerine, nectarine, white peach and even honeysuckle. The wine is still developing bottle bouquets, I would imagine butterscotch and cream-soda flavors will develop with longer aging. The fruitiness coming through is matched with incredible fresh acidity. The 100% Stainless Steel aging gives this wine clean, crisp and puckering taste all the way through. Overall the wine is quite dense in nature, even notes of spicy fruit and rich apple come alongside the observed citrus flavors. This charming wine should age well, but I'd drink it within the next 3 years for peak taste.

-Paul Frankel, Winemaker