

# SCULPTERRA 2017 GRENACHE

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:**

89% Grenache & 11% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family &  
San Miguel Vineyards

**Finished Alcohol:** 14.2%

**Residual Sugar(G/F):** 0.05 g/100ml

**Total Acid:** 0.72 g/100ml

**pH:** 3.66

**Bottling Date:** May 25, 2018

**Release Date:** February 1, 2019

**Total Production:** 430 Cases

## THE VINTAGE

2017 Grenache is a charming wine offering aromas of fresh picked berries, light spice notes and a magnificent structural taste and finish. Its welcoming flavors make it possible to serve slightly chilled for a crisp and fresh sensation for the palate. The fruit was harvested from three unique vineyards; Sculpterra's estate "El Libro" vineyard, Sculpterra's estate "Lago De Los Patos" vineyard and Rafael Jimenez's San Miguel vineyard entitled, "Sol Para Todos." Complex and flavorful best describes the blending of these three unique vineyard sites with amazing climates and the best vineyard practices. 2017 was an extremely unique growing season with a unprecedented three-week heat spike in July. In fact we had twenty plus days of 105 degree weather! This heat was just what the vines needed, increasing the berries sugar level and phenolic compounds. The resulting wine was slightly higher in alcohol and the juice's color was dark and vibrant.

## THE WINEMAKING

The hand picked clusters were harvested into half-ton macro bins and taken straight to Sculpterra's winery for immediate processing. Our team of workers started harvesting at 4am using headlamps for light. This early-morning picking allows the fruit to come in as cool as possible. All lots were whole berry destemmed instead of crushed. What followed was a 2-day cold soak of the must before the onset of alcoholic fermentation. Pressing followed fermentation and lead to settling of the young wine, racking and prolonged barrel aging. Both Sculpterra estate and Rafael's Grenache aged strictly in 500L large format once used French Oak Puncheon Barrels. We blended and bottled in May 2018 and bottle aged the wine 1-year before official release.

## THE TASTE

I love this wine! It is particularly vibrant and complex, offering ripe, pungent black-fruit flavors accented by herbs and subdued spice. Overall it's a highly fruit-driven creation, with just a touch of pepper, and clean acidity giving it a fresh finish. Fine-grained approachable tannins mark the finish. The main feature is the outpouring of strawberry aromas with blackberry jam too. Violets, vanilla, and caramel show on the nose, and the palate brings further unity to those components. Drink upon release, but never fear it will age very nicely. Drink before 2025 for best flavors.

-Paul Frankel, Winemaker