

SCULPTERRA 2013 PETITE SIRAH

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

100% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 15.0%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: .66 g/100ml

pH: 3.59

Bottling Date: August 21, 2015

Release Date: December 1, 2016

Total Production: 190 Cases

THE VINTAGE

Frankel Ranch prides itself on its small yet remarkable Petite Sirah vineyard. This 1.5-acre vineyard is farmed to perfection. The vines are vertically shoot positioned with 2 added cross arms, pinning up the canopy on both sides allowing for perfect cluster growing air space. This revolutionary cross arm system was developed by the Frankel vineyard team and is now the trademark Petite Sirah vineyard practice in the Paso Robles AVA. The vines are shoot thinned in June, followed by leaf pulling in early July and cluster thinning in late July. 2013 growing season was dry, long and utterly perfect for producing big and bold Petite Sirah wines! 2013 was in the middle of our severe California drought, and therefore irrigation was minimal during the spring and summer months. The fruit was hand picked in one lot; table sorted in the vineyard and brought to the winery for crushing at 8:00am in the morning.

THE WINEMAKING

All fruit was destemmed with 30% whole berry maceration. I chose to split the lot up into sections using yeast RP-15 on one and yeast R-2056 for the second. I love to barrel ferment Petite Sirah; especially in heavy toasted American Puncheons! The barrel fermentation captures the color, aromas, tannins and textures of the wine. Fermentation was completed to full dryness before pressing and 2 day settling of the young juice. The wine was aged in 75% new American Oak. This new oak provides backbone and structure as well as dark chocolate, vanilla and BBQ notes. The wine was racked just one time post Malo-Lactic fermentation, then topped and tasted every 6 weeks before bottling in August of 2015, a full 22 months of barrel age. This wine is 100% Petite Sirah, it did not need any other varietal to beef it up or tone it down. Its balanced mouth feel is enhanced by its both fruity and floral characteristics.

THE TASTE

Sculpterra's 2013 Petite Sirah is a big, triumphant wine that shows everything fans of the varietal love. It's darker than dark, dry, tannic, full-bodied and immensely flavorful, offering blackberries, blueberries, currants, bacon, pepper and sweet oak. It's perfumed and floral on the nose with lavender, and then adds palate-staining blueberries and hints of cedar, licorice and chocolate. Fine now with very rich fare, but should develop slowly over the next 8 to 10 years.

-Paul Frankel, Winemaker