



### THE FACTS

**Varietal Composition:** 50% Cabernet Sauvignon, 33% Primitivo, 17% Merlot

**Appellation:** Paso Robles

**Vineyard:** Sculpterra Vineyards

**Finished Alcohol:** 15.0%

**Residual Sugar(G/F):** 0.25 g/100ml

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

**pH:** 3.70

**Bottling Date:** February 20, 2014

**Release Date:** April 1, 2015

**Total Production:** 300 Cases

**Retail Price:** \$38.00

### THE VINEYARD

2012 Figurine, another triumph for the Sculpterra line-up of amazing blended wines; it truly is the trademark. The wine shows off the mastery of blending and the distinctiveness of 3 separate grapes, all fruit is sources on site-100% from the Frankel Family Estate Ranch. The blend is comprised of Cabernet Sauvignon, Primitivo and Merlot, each contributing beautifully to a wine that is both vast in flavor and easy on the finish. Our Cabernet vines are the eldest on the property. They are small yielding and always supply dusty dry tannins and dark fruit to the wines. The Primitivo brings the playful fruity taste along with rich textures. It's grown on the very top of the estate overlooking the valley vines. This Primitivo block is one of the best plots on the property with great soil chemistry, a terrific mesoclimate and always a uniform fruit set. Merlot, also located on the hilltop, was planted in 1996 and is continually consistent in producing fruit with great complexity and integrated tannins. All grapes were hand harvested in separate lots and taken to the winery the instant picking was completed.

### THE WINEMAKING

Managing the wine making was fundamental; each lot was kept separate during crush, fermentation, pressing, racking, and barrel aging. The blend was finalized 6 months before bottling giving each lot ample time to develop individual characteristics. A portion of the fruit fermented in New 500L Puncheon barrels, a practice we implement to intensify the natural aromas and dark color of the juice. We aged the wine in 50% neutral barrels and 50% New American Oak barrels for 16 months. American oak is the perfect match for Primitivo wine, contributing tannins, big front and mid palette structure along with coffee and tobacco bouquets. Cabernet Sauvignon was used as the dominant player in the blend due to its ripe dark fruity taste and all encompassing textures. Merlot plays the smallest role in the final blend, contributing mid palette charm and minerality too.

### THE TASTE

This wine is a captivating experience; a blend like no other in the Paso Robles AVA. Not only is it bursting with a wide assortment of gorgeous sparkling aromas of strawberry, blackberry, cassis, plum and tart cherry pie, but it also includes a huge mouth watering texture and robust finish. Never before have Cabernet Sauvignon, Primitivo and Merlot been married together in perfect wine magic. The wine's color is remarkably dark and deep, displaying a dense concentration of ripe grapes. The oak has integrated perfectly, adding subtle notes of black licorice, bold dark coffee, nutmeg and vanilla. Like previous vintages, the Figurine is ready to drink as is, but don't be reluctant to let it age in your cellar for 5, 6, even 8 more years before it's reaching it's peak.

-Paul Frankel, Winemaker