

SCULPTERRA 2021 MOURVÈDRE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 92% Mourvèdre
& 8% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 15.4%

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

Total Acid: 0.62 g/100ml

pH: 3.59

Bottling Date: December 14, 2022

Release Date: September 1, 2023

Total Production: 330 Cases

THE VINTAGE

Sculpterra's Estate Grown Mourvèdre is located on the north-east end of the Frankel Family property, situated right in front of the Tasting Room. The "Lago De Los Patos," block was established in 2005 and is Sculpterra's premier vineyard site. This valley vineyard features two soil types: Hanford and Greenfield Gravelly Sandy-Loams. These soils are perfect for adequate drainage and encourage the roots to spread out. The vine rows are oriented north and south and we use training wires to lift up the morning side of the canopy, while allowing the afternoon side of the canopy to shade and protect the hanging fruit. Irrigation is limited to just a few hours per week and begins in late spring or summer. Our vineyard crew spends lots of time in this vineyard, shoot-thinning and even dropping secondary or excessive clusters. In 2021 the crop load came in at a total of 6.69 tons, perfectly balanced, reaching 26.5 BRIX with ease.

THE WINEMAKING

The grapes were hand-picked by a small crew of six workers on the morning of October 9th 2021. We started harvest at 3:00am that morning and finished the crush by 8:00am. Fermentation took place in a 2,234-gallon tank, followed by draining the new wine, pressing the left over skins and settling this new batch for one whole week. The wine was then sent to barrels where Malo-Lactic fermentation could be conducted. We aged the wine in exclusively 240L thin stave American and French barrels. I love these barrels! Four of the thirteen barrels were brand new, giving the wine intense smoked character and provided lingering tannins on the finish. All barrels were tasted and topped every six weeks. We did not want to overly oak or oxidize the wine, therefore we bottled the wine just after 1 year from the day of crushing the grapes.

THE TASTE

What a distinctive wine; there's plenty to like about this Estate Sculpterra Mourvèdre. Dark and crunchy blackberry, cherry and green olive tastes are centered around pie crust aromas that show instantly on the nose. Aged in 32% new oak, there's a lovely toasted sweet bread and roasted almonds taste as well. There's a captivating density and persistent texture on the palate, where mineral earth elements and cracked black-pepper flavors align. The fruit is dominated by flavors of pomegranate, sweet strawberry hints and plum. I find licorice flavors intermingle with bouquets of violet petals and rose. This smooth, alluring Mourvèdre is best enjoyed now and into 2030.

-Paul Frankel, Winemaker