



THE FACTS

Varietal Composition:

100% Chardonnay

Appellation: Paso Robles

Finished Alcohol: 13.5%

Residual Sugar(G/F): 0.19 g/100ml

Total Acid: 0.69 g/100ml

pH: 3.59

Bottling Date: April 1, 2018

Release Date: May 1, 2018

Total Production: 224 Cases

THE VINEYARD

This 2017 Chardonnay is grown in the Paso Robles AVA, and part of the San Juan Creek District and showcases the amazing climate of Paso Robles. Typically, Chardonnay is grown on California's coastline, but this little vineyard is one of the exceptions. Located just 30 miles from the Pacific Ocean, this vineyard has a remarkable climate with coastal influence. The fruit is grown on the eastern reaches of Paso Robles in the vineyard called "The Lord's Piece," which is an area prone to early season frost and therefore ripens evenly and slowly. This vineyard was established in the mid 1990's and has a proven track record for wonderful fruit and steady yields. 2017 was a solid vintage and this wine is an example of balance in the vine and in the wine.

THE WINEMAKING

The vines were harvested during the early hours of the morning under darkness, and then the grapes were transported to the winery at first light. From there the clusters were whole berry pressed and one hundred percent tank fermented and aged. No oak barrels were used in the aging of this wine, which in turn created the cleanest and freshest taste possible. The refrigerated tanks kept the fermentation at forty-five degrees to ensure a slow and steady fermentation. The fermenting juice showed strong flavors of pear, apple and lemon even during the first few days of winemaking. This wine did not undergo Malo-Lactic fermentation, thus resulting in firm acidity and vibrant aromas.

THE TASTE

Sculpterra's Chardonnay is aged in 100% stainless steel, which gives it a tart and crisp taste, a true beauty in the glass. Open it up and you'll discover a collage of enticing aromas of pineapple, green apple and lemon. The palate is direct, true and focused with a relaxed finish. wine features controlled aromas of pear, with subtle white flowers and a touch of apple pie leading into a familiar, somewhat energetic palate of fresh citrus and lemon. This wine is truly a solid effort for the warmer region typically not known for elegant whites. Lemon meringue and mostly apple contribute fruit-forward flavor around an herbal note. The palate is refreshing and rounded in feel, with light tropical flavors that endure on a finish. Drink upon release.

- Paul Frankel (Winemaker)