



THE FACTS

Varietal Composition: 100% Viognier
Appellation: Paso Robles
Vineyard: Frankel Family, Carriage Vineyard, Sukhy's Ranch, & Hidden Oak
Finished Alcohol: 15.3%
Residual Sugar(G/F): 0.75 g/100ml
Total Acid: .70 g/100ml
pH: 3.40
Bottling Date: March 9, 2017
Release Date: December 1, 2017
Total Production: 1,080 Cases

THE VINEYARD

Our 2016 Viognier will be an instant hit! Focused with dazzling fresh fruit flavors, layered with pleasing textures, and ending long and soft. The fruit was sourced from four prestigious Paso Robles vineyards. Frankel Family Vineyard is the home ranch for Sculpterra Winery and is responsible for the bulk of blend. This vineyard was planted in 2005 and has now reached its prime in production and fruit quality. Carriage vineyards, Sukhy home ranch, and Hidden Oak are all three located in the breath-taking Templeton Gap, a perfect climate for growing the best tasting Viognier in the Paso Robles AVA. Using four vineyards made harvest a lot fun! We scheduled the picks at different levels of ripeness. Frankel Vineyards and Sukhy vineyards came in early creating a tart taste, firm acid, and freshness, while the later two vineyards were harvested later to bring in the super ripe characteristics like honey and cantaloupe.

THE WINEMAKING

All four vineyards were hand picked in the early morning hours. The fruit was delivered to the winery in small half-ton bins and sent directly to the press for processing. The fruit was whole cluster pressed followed by a cold settling of the fresh juice. The fermentation tanks were cooled and regulated to ferment between 45-55 degrees Fahrenheit. This cold fermentation was fundamental to preserve the very best fresh fruity aromas and delicate bouquets. It took 45 days to complete fermentation, followed by a clean racking into a stainless tank for aging. The wine was bottled March 9th and ready for release by years end 2017.

THE TASTE

2016 Sculpterra Viognier is a pleasing white Rhone wine made ready to drink upon release. It's full bodied and lavish in texture with luscious mouthfeel and plenty of fruit flavors. While off-dry, the wine has attractive viscosity and a lingering finish. These aromas such as green apple, peach, nectarine, even white pepper and thyme flavors play together in the fabric of this wonderful creation. I love pairing it with spicy Thai food or even on it's own at the beach for a hot summer day picnic.

-Paul Frankel, Winemaker