



### THE FACTS

**Varietal Composition:**

100% Chardonnay

**Appellation:** Paso Robles

**Finished Alcohol:** 13.5%

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

**Total Acid:** 0.68 g/100ml

**pH:** 3.70

**Bottling Date:** March 19, 2020

**Release Date:** May 1, 2020

**Total Production:** 392 Cases

### THE VINEYARD

Sculpterra's 2019 Chardonnay shows off wonderfully clean, bright, and fresh vineyard aromas of apple, pear and nectarine, all framed with a streak of lively acidity. It's a light to medium bodied wine which is just perfect to compliment seafood dishes like lobster bisque or a slightly heavy food course like black-pepper turkey sausage and vegetable soup. 2019 was a tremendous vintage in the Paso Robles AVA, especially for cooler climate white varieties, like this delicious Chardonnay. We experienced cooler temperatures in spring and summer, perfect for Chardonnay to slowly and steadily develop sugars while keeping its natural acidity nice and elevated. The vineyard, located on Paso Roble's east side, is hilly and sees strong afternoon winds that aid in the BIG diurnal temperature swings of the summer. The fruit was harvested at a textbook 24.0 degrees BRIX and taken immediately to the winery for pressing. The fruit was hand harvested, and picked as was one cohesive and uniform lot. I was amazed at the consistency of each cluster's berries and at the great sweet taste of the grapes!

### THE WINEMAKING

The newly harvested fruit was transported from the vineyard and taken directly to the winery in less than just 2 hours after harvest. From there, the grapes went straight into the horizontal juice press. The clusters were whole-berry cluster pressed, separating the juice from the skins and stems. Following, the juice cold settled at 45 degrees F for 2 days before racking clean into a new stainless-steel tank and then finally introduced to yeast for alcoholic fermentation to begin. The juice fermented slowly dropping around 1-2 BRIX per day and taking a full month to reach complete dryness. Once dry, the wine was racked clean again and then underwent Malo-Lactic fermentation (secondary wine fermentation) which gives the wine an elegant, soft and almost creamy finish. In total, 392 cases were bottled in mid-March 2020.

### THE TASTE

Sculpterra's 2019 Chardonnay shows plenty of juicy qualities, like ripe apricot, upfront nectarine, perfumed pear, and a pleasing and long finish. A little buttery creaminess, not coming from barrels but from natural ageing, appears to give the wine a broad mouthfeel, and the wine finishes with a enjoyable lingering sensation. Overall, the wine's palate is dominated by classic Chardonnay qualities of apple, pear, some melon and subtle hints of oregano and black pepper. This wine is certainly lovely now, and I am confident it will evolve well with proper ageing.

- Paul W. Frankel (Winemaker)