

# SCULPTERRA 2014 MAQUETTE

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:** 45% Cabernet Sauvignon, 35% Cabernet Franc, 20% Merlot

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** Chivos, Puerta Electrica, Lago De Los Patos, & Hillside

**Finished Alcohol:** 14.5%

**Residual Sugar(G/F):** 0.01 g/100ml

**Total Acid:** .66 g/100ml

**pH:** 3.62

**Bottling Date:** February 18, 2016

**Release Date:** December 1, 2017

**Total Production:** 480 Cases

## THE VINEYARD

2014 Maquette is an amazingly well crafted Bordeaux blend showcasing a balance of fruit, spice, and oak. The wine was made onsite at Sculpterra Winery using 100% estate grown fruit. Cabernet Sauvignon is our oldest and most cherished varietal at Sculpterra. Though fantastic on its own, the Cabernet Sauvignon is greatly enhanced with the blending of Cabernet Franc and Merlot. The final blend is 45% Cabernet Sauvignon, 35% Cabernet Franc and 20% Merlot. The Cabernet Sauvignon is sourced from three distinct blocks on the Frankel Family Estate; Chivos, Puerta Electrica and Hillside. All add unique nuances of taste and flavor to the blend. The Cabernet Franc is located in the valley in a tiny 1.5-acre vineyard. The soils are a mix of gravel and clay. Merlot is also located on the estate overlooking the valley on the hilltop planting. All vines are hand pruned, leaf pulled, shoot thinned, and hand harvested. I was very pleased with the 2014 growing season. A cold winter, mild spring and hot summer developed into an early harvest with light yields.

## THE WINEMAKING

All fruit was whole berry destemmed and fermented in small macro bins, with each lot fermented separately allowing for maximum expression of aromas and flavors to be achieved. The Cabs came out great! Chivos Cab had dazzling color and a spicy finish. The Hilltop Cab shows the most up front fruit with raspberry jam and black cherry. Puerta Electrica Cab contains notes of dried herbs and dark chocolate truffles. Cabernet Franc is bone dry, tannic and gives the blend it's chalky after taste. Finally, the Merlot adds finesses and a subtle note of rosemary. These fine unique lots aged in oak barrels independently for a total of 14 months before bottling. 23% of the barrels were new giving the wine just the right amount of toasted character.

## THE TASTE

This 2014 Maquette fills the senses with herbs, pepper, smoked meat and dried fruits. The color in the glass is a textbook garnet red with vibrant red hues. The aromas of coffee, chocolate and exotic spices warm your senses. The flavors are concentrated and layered, showing a good sense of texture and a balanced effort of tannins. The oak is fully integrated right now and will soften in time. Blackberry, plum, and baked cherry pie all play a part in providing it with richness and complexity. Drink through 2022.

-Paul Frankel, Winemaker