



### THE FACTS

**Varietal:** 100% Syrah  
**Appellation:** Paso Robles  
**Vineyard:** Eugene Alonso & Frankel Family Estate  
**Finished Alcohol:** 14.1%  
**Residual Sugar(G/F):** 0.01 g/100ml  
**Total Acid:** 0.66 g/100ml  
**pH:** 3.70  
**Bottling Date:** December 13, 2024  
**Total Production:** 672 Cases

### THE VINTAGE

This small production Syrah is rich in color, texture, and flavor, while being highlighted by a plethora of ripe plums and wild berries. Its lighter body kicks off with blackberries and herbal backing spice, shadowed by gushes of lavender and violets. The grapes are from two vineyards: the Frankel Family Estate and Eugene Alonso Vineyard on Penman Springs Road. 2023 was an exciting growing season, as historic rains drenched our soils, replenished our water table, and rejuvenated our grapevines. Syrah especially thrives in wet years where it can get a healthy growth for ripening its fruit. The two vineyards go together perfectly! Eugene Alonso's fruit ripens early and typically contains high acidity, stable color, and balanced taste with moderate sugars. Our own Frankel Vineyards Syrah gets super ripe, with black color, low acidity and tannins, but elevated with amazing fruit tones. Both vineyards are VSP (Vertically) trained, pruned to 2 buds per spur, and produce roughly 3 tons per acre.

### THE WINEMAKING

Both vineyards were hand-picked at night and brought to the winery at first light for destemming. Syrah is a fast-fermenting wine; therefore, we cold soaked the fruit for 2 days at 45 degrees before adding yeast. Secondly, we tank fermented the lots in small stainless temperature-controlled tanks, making sure we never exceed 74 degrees Fahrenheit. Eugene's Syrah was fermented with yeast ICVD-254, known for its mouthfeel enhancement and ability to capture ripe fruit tones. Frankel Vineyards Syrah was fermented with SYRAH yeast, a high-powered fermenter that increases notes of berry and plum. The wine aged mostly in 500L large format puncheon barrels; no new barrels were used. We racked the wine just once post malolactic fermentation, and we bottled right after harvest 2023, giving the wine a total of 14 months of barrel age.

### THE TASTE

Sculpterra Syrah has been produced since 2006 and has garnered a long history of GOLD medals and 90+ point scores. Syrah thrives in the Paso Robles terroir, producing exceptional and rich, tasty wines. The aromas are dominated by Black cherry and ripe blueberry flavors that are embellished by bits of orange and black pepper tea. There's no new oak on this wine, yet smoke, cedar, and toasted notes prevail on the nose, and are linked to the high quality of these grapes. The wine's acidity is juicy, and tannins are soft and well-integrated. Again, the floral notes shine forth with fresh lilac and straightforward clean red fruits. The mid-palate is exciting and easy to enjoy. Drink now and let it decant for a good hour for the best taste possible.

-Paul Frankel, Winemaker