



### THE VINEYARD

2022 was a very challenging growing season. A 10-day 115-degree heat spike hit us in early September and pushed all grapes into early ripeness. The grapes came in VERY ripe, giving the wine a deep color and heightened fruit-driven aromas. The crop load was very light too, making 2022 one of the lightest-yielding harvests seen in decades! Grenache was harvested from two vineyards: Sculpterra's "El Libro" block and Rafael Jimenez's San Miguel "Sol Para Todo" block. Mourvèdre comes from Sculpterra's Estate in the coveted "Lago De Los Patos" block and Syrah comes from Eugene Alonso's "Penman Springs" block.

### THE WINEMAKING

This rosé is a true "GSM". At Sculpterra we pick all rosé wine grapes at full ripeness and wait a full 24 hours before "stealing" a percentage of the free-run juice. In French, this method of winemaking is called "saignee" and is desirable for making full-bodied rosé wines. We fermented it in 100% small stainless tanks, keeping the temperature at 55 degrees for the duration of the ferment. Slow and steady rosé fermentations create a fresh, crisp taste and vibrant color. The wine is a blend of four individually fermented lots: two vineyards of Grenache, one vineyard of Syrah, and one vineyard of Mourvèdre. Each variety brings drastically different flavors and tastes to the final blend. The two lots of Grenache were very different from one another. Frankel Vineyards' Grenache showed off tropical fruit and plum-like flavors. Rafael Jimenez's Grenache contains much more herbal notes, with nutmeg and vanilla. Eugene Alonso's Vineyard's Syrah features lots of cherries, anise, and a touch of cinnamon. Finally, Frankel Vineyards Estate Mourvedre contains lots of peaches, nectarines, and plums.

### THE FACTS

**Varietal Composition:** 50% Grenache, 40% Syrah, & 10% Mourvèdre

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate, Eugene Alonso, & San Miguel Vineyards

**Finished Alcohol:** 15.2%

**Residual Sugar(G/F):** 0.68 g/100ml

**Total Acid:** 0.70 g/100ml

**pH:** 3.55

**Aging Process:** 100% Stainless Steel

**Bottling Date:** February 15, 2023

**Release Date:** June 1, 2023

**Total Production:** 930 Cases

### THE TASTE

Our 2022 Paso Pink Rosé has a wonderful hue of light red in the glass. The fruit was hand-harvested at full ripeness, making this Rosé a full-bodied wine. It has a BIG rich finish and is packed with a ripe red-fruit taste. Featuring 50% Grenache, this rosé shows off grapefruit, passionfruit, and strawberry. Syrah gives the wine richness and depth, while Mourvèdre provides a savory element ending with a stone fruit taste. There's a slight earthiness and dried herb flavor with a subtle taste of minerality. The acid is fresh and lively, a wine perfect with mozzarella or Swiss cheese. It is full in the mouth, with aromas of tangerine, cherry sorbet, and watermelon. The wine has an incredible finish, layered with fruitiness and long-lasting fresh acidity. Enjoy this wine straight from the bottling! We crafted this wine to be enjoyed right away, but it will age - reaching its peak taste in 2024.

-Paul W. Frankel, Winemaker