

# SCULPTERRA 2011 PETITE SIRAH

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:**  
100% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** Lago De Los Patos

**Finished Alcohol:** 15.0%

**Residual Sugar(G/F):** 0.02 g/100ml

**Total Acid:** .63 g/100ml

**pH:** 3.83

**Bottling Date:** August 22, 2013

**Release Date:** January 1, 2015

**Total Production:** 173 Cases

## THE VINTAGE

This exceptional small lot Petite Sirah wine is rich in textures, bold in flavors, and has strong aging potential. Grown on a 1.5 acre vineyard amongst rocky soils with lots of sun exposure. Our intense hot days and cold night made this Petite Sirah ripe in taste and balanced in acidity. 2011 was a difficult growing season; “The Freeze” of early April left our vineyard with a minuscule crop, only allowing us to bottle 173 cases of this amazing wine. The frost provided many challenges, the biggest being how to ripen the crop that was predominately secondary clusters. To overcome this we shoot thinned very heavily and leaf pulled and dropped all shoulders and wings on every cluster. When we hand harvested the grapes in late November we were surprisingly pleased with the high quality of the fruit.

## THE WINEMAKING

We crushed, fermented, pressed, and racked the wine at Sculpterra’s onsite estate winery. 10% of the fruit underwent whole berry fermentation with the stems included with the clusters. This process added fresh fruity aromas, while giving the wine a hint of stem tannin. We controlled the fermentation temperatures to stay within 50-75 degrees. Fermenting the wine slow and cool helped to preserve the delicate floral notes. The wine settled for 2 days after pressing, the wine was then racked clean into barrels for prolonged aging. The aging was done in 40% new American Oak barrels, adding subtle nuances of toasted bread, toffee, coffee, dark chocolate, and roasted almonds. The wine aged for a total of 18 months before bottling in August of 2013.

## THE TASTE

This wine is a commanding wine, and the embodiment of what a Paso Robles Petite Sirah should be. It’s dark, dry, tannic, and beefy, showing leathery, meaty flavors, with hints of blackberries, chocolate, violets, and a sprinkling of pepper. Packed with mouth watering flavors of blackberry, cherry, bacon, pepper, and coffee that are huge, yet balanced in tannins, oak and acidity. It is tasting great now for its full-bodied richness, but should develop nicely over the next decade. It’s an age worthy wine, so hold onto it if you can.

-Paul Frankel, Winemaker