

SCULPTERRA 2018 MEGA FOCUS

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 64% Grenache, 27% Mourvèdre, & 9% Syrah

Appellation: Central Coast

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

Block: Sol Para Todos, El Libro, Rio Chicho, Gene's Village, & Lago De Los Patos

Finished Alcohol: 13.4%

Residual Sugar(G/F): 0.03 g/100ml

Total Acid: 0.68 g/100ml

pH: 3.55

Bottling Date: December 11, 2019

Release Date: January 1, 2021

Total Production: 660 Cases

THE VINEYARD

2018 Mega Focus, a Grenache and Mourvèdre centered red wine blend brings forth terrific lighter style fruits, gestures of oak, and finishes with tight refreshing acidity. The tailored tannins are present on the finish giving the wine a pleasant dry character. Its medium body and plush flavor profile make it the perfect pairing for both fruity salads and grilled marinated chicken breast and mushroom. The fruit was grown in three distinct vineyards: Grenache and Mourvèdre from Frankel Vineyards Estate, Syrah from neighboring Eugene Alonso vineyard and an additional lot of Grenache grapes from Rafael Jimenez Vineyard in San Miquel. 2018 was a solid grape growing year with very seasonable weather from bud break to eventual harvest. We elected to cluster-thin more aggressively in 2018 than previous vintages, limiting the crop load to 3-4 tons per acre. The resulting fruit was fully ripe, dark in color, and accumulated proper sugar and phenological ripeness slightly earlier than normal.

THE WINEMAKING

All fruit was and picked then delivered and processed at Sculpterra's onsite winery. Each of these varietal lots was "saigneed," a process by which a percentage of the fresh crushed grape juice is stolen to make a Rosé wine. What remains is a concentrated mash of skins that creates deep and rich red wines! Both Grenache lots showed extensive notes of guava, melon, and strawberry aromas, enhanced with a blend of new and used oak barrels for long-term aging. Our Mourvèdre aged in new custom World Cooperage Fusion barrels. In fact, these custom oak barrels were tailor made to our specifications, with a unique barrel profile, toast and combination of oak species. The developed wine is fresh. The barrels respect the fruit with floral notes of the wine coming forth while adding elements of grilled meats and chocolate-cherry. We bottled in December of 2019 and bottle aged the wine a full year before releasing it at our tasting room.

THE TASTE

Aromas of baked plum and cherry mingle nicely and lead the way to earthy spice notes of sage. This Grenache-dominant blend is bright, tart and packed with cherry fruits, while Syrah and Mourvèdre muscle their way in with a darker expression of black fruit flavors and firm tannins that pierce through the palate. The wine weaves into a smoky, mineral finish that keeps its audience begging for more. Even in its adolescence, our winemaking team thought it tasted wonderful, making it a young star at our tasting room! This complex Rhone-style blend will gain even greater depth and nuance through 2025.

-Paul Frankel, Winemaker