

SCULPTERRA

2016 FIGURINE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 45% Cabernet Sauvignon, 37% Primitivo, 18% Merlot

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Chivos, 14-Acre Hillside,
& 8-Acre Ridgeline

Finished Alcohol: 14.5%

Residual Sugar(G/F): 0.10 g/100ml

Total Acid: .67 g/100ml

pH: 3.80

Bottling Date: February 21, 2018

Release Date: April 1, 2019

Total Production: 695 Cases

THE VINEYARD

Figurine, a blend of Cabernet Sauvignon, Primitivo, and Merlot is by far our most unique and appealing blend we produce each year. The combination of red-fruits, palatable tannins and a lingering finish makes this wine a truly memorable experience. The 2016 growing season was superb in many aspects. The climate was very favorable with off-season rains, a cold winter, moderate spring, and the usual blazing hot summer that Paso Robles is well known for. We had no frost damage in the vineyard and we were able to hang the perfect amount of fruit from each vine. All three vineyards are found on the Frankel Family Estate. The Cabernet is sourced from two blocks, Chivos and Hillside which are both cane-pruned, leaf pulled and shoot thinned, creating a perfect environment for the fruit to mature. Primitivo, located on the cliffs of the 8-acre ridgeline block, is limited to two clusters per shoot and we do extensive canopy work to allow light air flow. The Merlot is also found on the hilltop with its unique sandy-loam and gravel soils which helps produce fruit with balanced acidity and ripeness.

THE WINEMAKING

Our production team made the wines, from grape to bottle, at our on-site winery located in the middle of the amazing vineyard. From fermentation to pressing we did minimal actions in order to preserve the best aromas possible. Cabernet Sauvignon, Primitivo, and Merlot were all aged in independent lots, in their respective oak barrels for fourteen months. I loved how the Primitivo tasted right from the press! It bursts forward with cherry fruit. The Cabernet started off tight and tannic, but after nine months in barrel it developed finesse and it's character started to show. The Merlot had amazing color even in the first days of fermentation, and then developed into a fluid wine displaying balance of a round mouthfeel coupled with dusty tannins.

THE TASTE

Figurine is the best of both worlds; fruity with pleasant attraction, then rich with bold dark fruit flavors and an oaky finish. The estate blend hits hard in spicy raspberry, cherry and even cinnamon, adding in a touch of mint. Robust oak and a ripe body give it power and weight. Fresh and broad aromas of strawberry and red currant meet crushed oregano. I'd say it's medium to full bodied on the palate, with the best bright red plums, crushed pepper and a good helping of herb flavors. It's ready to drink upon release but will age for years to come.

-Paul Frankel, Winemaker