

SCULPTERRA

WINERY & SCULPTURE GARDEN

2019 SAUVIGNON BLANC



THE VINEYARD

Sculpterra's Sauvignon Blanc is always a super enjoyable wine; layered with high-tone tropical fruits like lemon and grapefruit, all highlighted by a clean and crisp finish. 2019 was the first vintage of Sauvignon Blanc from Sam Balakian's estate grown vineyard right next to SVP winery just outside of Shandon, CA. This new vineyard was planted in 2015 and is now in production with low yields and ripe flavors. 2019 was a stellar growing season; in fact, many Paso Robles growers and winemakers have already touted that 2019 will be the best vintage of the decade! The growing season was extended by a cooler than usual summer, creating matured phenolics in the berries and a heightened sense of ripeness. We harvested the fruit at optimum ripeness, thus capturing the grapes at the best time for good natural acidity and the sweetest taste possible.

THE WINEMAKING

The grapes were immediately taken to the winery for processing following the overnight handpicking of the fruit. The young vines required that handpicking be accomplished to prevent any damage to the vines' young trunks and cordon wood. The fruit was whole-berry pressed and tank fermented for just less than one month. The juice was fermented without the presence of the skins, giving the wine a perfectly golden-yellow color. The wine aged in stainless tanks; no oak barrels were used in the making of this wine! Therefore, the wine is a true expression of the vineyard's fresh and young character. The wine did not undergo Malo-Lactic fermentation, resulting in a highly crisp and refreshing taste.

THE FACTS

Varietal Composition:
100% Sauvignon Blanc
Appellation: 100% Paso Robles
Finished Alcohol: 13.5%
Residual Sugar(G/F): 0.15 g/100ml
Total Acid: 0.66 g/100ml
pH: 3.58
Bottling Date: February 16, 2020
Release Date: March 1, 2020
Total Production: 392 Cases

THE TASTE

This wine has the most enticing nose of tropical aromas and tart passion fruit with juicy peach, lemon and orange citrus. The rounded palate combines fruity richness with poised, bright freshness that again sings of lime and lemon. This wine is lovely now; it is certain to evolve over the next few years. Unquestionably, it is made to drink upon release as it is now at the height of its freshest taste. Also, I taste a slight nutty smoke that evolves into hazelnut on the nose. Overall this is a great wine for a hot summer day and it pairs great with spicy Pad Thai Chicken or Shrimp.

-Paul Frankel, Winemaker