



THE VINEYARD

Sculpterra's 2023 Sauvignon Blanc is an incredibly enjoyable tasting wine featuring clean, crisp tropical fruits with a rich and sleek mouthfeel and textured finish. The vineyard is located on Paso Robles East Side off Creston Road and part of the El Pomar District. Its rocky, calcareous soils deliver a great structure for these vines to flourish. Pruning was conducted in the middle of January, and budbreak was seen by April 1. The vines are trained on a vertical trellis, and guide wires are used to pin up the canopy. 2023 was a bumper crop yielding five tons per acre! Paso Robles has a unique climate for Sauvignon Blanc production. The intense, long summers create wonderfully ripe fruit flavors and the cool evening helps to maintain the grapes' natural acidity. The 2023 vintage was the best this decade! Abundant rainfall cleansed our soils, and a cool spring and summer made for long ripening with superior flavors.

THE WINEMAKING

Our Sauvignon Blanc wine making protocol calls for delicate processing and quick bottling. It's imperative to bottle the wine young in order to capture the freshest taste and aromatic intensity. The fruit was harvested overnight and delivered to the winery at first light. The fruit was impeccably clean in 2023, and we did not need to sort the grapes at the winery. The berries were pressed with a soft wine press, not exceeding 1.5 bars, and then the juice settled for 2 days before a clean rack and introduction of yeast for fermentation. During fermentation, the stainless fermentation tank was kept at a chilling 53 degrees for one full month. The wine completed primary fermentation by November 1 and was racked again into a new tank for bottling. We bottled 1,120 cases in total, making 2023 one of our biggest production years.

THE FACTS

Varietal: 100% Sauvignon Blanc
Appellation: Paso Robles
Finished Alcohol: 13.2%
Residual Sugar(G/F): 0.18 g/100ml
Total Acid: 0.68 g/100ml
pH: 3.59
Aging: 100% Stainless Steel
Bottling Date: January 15, 2024
Total Production: 1,120 Cases
Bottle Size: 750 ml

THE TASTE

This wine is perfectly balanced with both fresh and fruity flavors. For white wine, I'd say it's light-medium-bodied and sports light thyme and cut-grass accents over plentiful cantaloupe with golden crisp apple flavors. Meyer and tangerine shine throughout the tasting experience. A snappy-tangy texture helps it pair widely with food. This delightful wine finds a good balance between tropical fruit richness and pungent citrus flair. The easy-going nature and fresh appeal make it easy to sip and enjoy all day long!

-Paul Frankel, Winemaker