



THE VINEYARD

2024 marks my 17th vintage, producing Viognier for Sculpterra Winery! It still is my favorite white wine, and 2024 will be remembered as a little crop with limited bottling, affected by an early springtime frost. The 2024 season started well; ample rains replenished our soil floor, and we got off to a healthy start in January and February. We completed pruning, training, and cane tying by March 1st 2024, and were excited for budbreak to begin. Our hearts were broken on Saturday morning, April 6th when a FREEZE settled into Paso Robles and burned back up to 75% of the newly formed buds. In one morning, we went from 5 tons per acre to less than 1 ton per acre in those same vineyards. Now, we are even more thankful for the BIG 2023 vintage, as we knew 2024 would be one-fourth of normal production. This was the worst frost event seen in Paso Robles since 2011. The vines did recover and did produce a small crop. The good news is the resulting fruit was intense, small berry, and very flavorful. We harvested the vines at peak ripeness, bringing in the grapes at 25.5 BRIX from Robert Hall and 27.0 BRIX from Sukhy's Vineyard.

THE WINEMAKING

The grapes for this wine are sourced from two picturesque Paso Robles Viognier Vineyards: Sukhy Suran Creston Road Home Ranch & Robert Hall Vineyards just east of Hunter Ranch Golf Course. We have a brilliant track record working with these two vineyards and have received high scores and wine ratings every year. Harvest happened much later than expected as the small crop ripened slowly after the unkind frost event of April 6. The grapes were harvested at night by hand pickers and delivered to the winery at daybreak for direct-to-press operations. I fermented the 2 lots separately in two different tanks and tasted the wine each week, noting the vast arrays of flavors created during the 30-day ferment. A portion of the wine was fermented in the presence of new French Oak, adding to the rich and slightly smoky textures.

THE FACTS

Varietal: 100% Viognier
Appellation: Paso Robles
Vineyard: Sukhy's Creston Road Home Ranch, Robert Hall Home Vineyard
Finished Alcohol: 16.0 %
Residual Sugar(G/F): 0.78 g/100ml
Total Acid: 0.70 g/100ml
pH: 3.70
Bottling Date: February 5, 2025
Release Date: March 1, 2025
Total Production: 800 Cases

THE TASTE

The palate is vivid and dynamic with aromas of citrus, peach blossom, and yellow apple. My favorite notes I taste are white peach, melon, apricot, and ripe flavors that lead to white blossom honey on the finish. The flavors on the palate and full-ripe flavors centered around nectarine. Even a lovely note of fruit cocktail plays on this mouthwatering finish. Pair with a good Havarti cheese or your favorite Thai Papaya Salad. The wine is golden in color, and at 16.0% alcohol, it has "legs" that take time to run down the side of the glass. The mid-palate is particularly floral, fragrant, and lush. The texture is slick, smooth and viscous. This wine is suitable for aging, reaching its peak in 2028.

-Paul Frankel, Winemaker