

SCULPTERRA 2013 STATUESQUE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 38% Cabernet Sauvignon, 34% Syrah, & 28% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate & Carriage Vineyards

Finished Alcohol: 14.5%

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

Total Acid: .68 g/100ml

pH: 3.70

Bottling Date: February 20, 2015

Release Date: September 1, 2016

Total Production: 429 Cases

THE VINEYARD

With enormous taste and great flavors, the 2013 Statuesque shows off the complexity of the Frankel Family Estate Cabernet Sauvignon and Petite Sirah combined with the power and grace of Carriage Vineyard's Syrah. The weather patterns of 2013 made it an ideal year for high quality fruit. The cold autumn weather of 2012 led to early spring bud break with no frost damage. Cluster growth showed up fast and strong and brought forth large clusters with weights heavier than the previous 3 years. The Hilltop Cabernet Sauvignon was harvested on two separate days, September 15th and September 27th, allowing for more blending options for the final desirable taste. Our estate grown Petite Sirah was picked September 15th while Carriage Syrah was picked October 1st. These are the 4 lots that made up this remarkable blend.

THE WINEMAKING

The clusters were destemmed and fermented in small vessels, either in half-ton bin or in new Puncheon barrels. At least thirty percent of the Hilltop Cab and the Carriage Vineyard Syrah was fermented in new 500L barrels because it traps fresh fruit aromas, enhances color extraction, and improves structure and finish. The wine settled for just 24 hours before being racked into barrels. Right away I knew what lots and what barrels would be combined to create our 2013 Statuesque. The Syrah is meaty and peppery, while the Cabernet is loaded with ripe cherry flavors. The Petite Sirah added lots of color to the blend as well as aromas of pomegranates and lavender. The wine aged for 16 months in a combination of new and used American and Hungarian barrels.

THE TASTE

Statuesque is a blend of monumental proportions. It combines 3 big varieties made in almost 100% New Oak. The fruit was picked at high Brix levels, making it full-bodied and commanding. The taste is a fantastic expression of blackberry, currants, and plums, while the oak ageing provided bouquets of brown sugar, graham cracker, mocha, roasted nuts, and smoke. The finish is massive and long lasting. Although this wine is vast in fruit flavors it also shows a generous mouth feel, intense tannic structure, and would be a perfect candidate for extended cellaring time. This wine is sure to please those who like structured wines with ripe fruit aromas and smoky bouquets.

-Paul Frankel, Winemaker