

SCULPTERRA

2014 FIGURINE

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 47% Cabernet Sauvignon, 42% Primitivo, 11% Merlot

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Chivos, Hillside, Puerta Electrica, & 8-Acre Ridgeline

Finished Alcohol: 14.8%

Residual Sugar(G/F): 0.08 g/100ml

Total Acid: .66 g/100ml

pH: 3.71

Bottling Date: February 18, 2016

Release Date: April 1, 2017

Total Production: 460 Cases

THE VINEYARD

Figurine has got to be my favorite wine to make! It is always fun blending Cabernet Sauvignon, Primitivo and Merlot. All three varietals provide such different taste that blending these three makes for a super complex and intriguing wine. All fruit was sourced and grown on the Frankel Family Estate. Cabernet Sauvignon was grown on two dramatically different vineyard sites; Hilltop and Chivos. The hilltop Cab vines are vertically shoot pointed and limited to two tons per acre. The Chivos vineyard is cane pruned and contains limestone, rocky and well-drained soils. Primitivo is sourced from the 8-Acre Ridgeline plot, our most spectacular looking vineyard with steep slopes and dramatic views. The Merlot, planted in 1995, is located on the hilltop. Every year we shoot thin, leaf pull to expose the clusters to the spring and summer sun.

THE WINEMAKING

All fruit was processed half a ton at a time at Sculpterra Winery. Each varietal was processed, fermented, pressed off and aged in separate barrels. The barrels were topped and tasted every six weeks before blending and bottling in February 2016. I decided on the final blend after tasting each barrel and trying countless combinations. My goal was to balance the fresh fruits of Primitivo with the structure and darker taste of Cabernet and Merlot. This combination makes the wine ready to drink right after bottling but ageable with poised tannins and stable acidity. The wine aged in 100% oak barrels of which 40% were new American Oak barrels. I love pairing new oak with Primitivo for the combination of fruity taste and strong smoky and toasty oak bouquets.

THE TASTE

Simply delicious, this Cab-Primitivo-Merlot blend is well mannered and not too full-bodied. The aromas are elegant with cinnamon and cardamom, and flavors are smoky and full of cherries. The mouthfeel is good and fascinating due to fine tannins and supportive acidity. This wine is polished in texture, sophisticated in flavor and a pleasure to sip. The food pairings are endless as the wine is both fruity and spicy. It radiates plum and blackberry aromas, adds rich dried fruit flavors and almost coats the mouth with richness. While full bodied, it has enough complexity and finesse for special occasions. I'd drink it now through 2020.

-Paul Frankel, Winemaker