



### THE VINEYARD

2022 was a rollercoaster growing season and one of the most challenging years in the last 15 years! The vintage featured extremes with a summer and fall with record breaking heat and uninvited rains during harvest. I was especially pleased with the Grenache produced. We sourced the Grenache fruit from Rafael's Jimenez San Miguel Vineyard, a picturesque vineyard featuring gravelly soils, high afternoon winds, and a history of slow ripening. Mourvèdre is grown at our very own "Lago De Los Patos" block, an amazing consistent vineyard that ripens early and displays stone fruit character. Finally, the Syrah in this blend comes from our neighbor Eugene Alonso. This vineyard on Penman Springs Road in Paso Robles is planted low in a valley overlooking the "Huero-Huero" riverbed.

### THE WINEMAKING

This "GMS" blend was crushed, crafted, and bottled at Sculpterra Winery. The resulting "must" was concentrated with a high skin to juice ratio. The three different wines were fermented and aged separately, then blended. Grenache, the dominant player in this blend, was fermented in stainless and we used yeast GRE to ferment to dryness. We fermented this Grenache slowly, never allowing the temperature to get to more than 80 degrees F. The Mourvèdre was a small lot of only 5.2 tons and also fermented 100% in stainless steel. Mourvèdre ferments fast and exhibits flavors of jam, baked bread, and ripe tropical fruits. Syrah, the darkest wine of the bunch, adds the backbone to this blend with balanced tannins, structure, and dense richness on the finish and brings us flavors of cherry, violet, and lavender, as well as intense red-purple color.

### THE FACTS

**Varietal Composition:** 46% Grenache, 30% Mourvèdre, 24% Syrah  
**Appellation:** Paso Robles  
**Vineyard:** San Miguel Vineyards, Frankel Family Estate, Eugene Alonso  
**Block:** Sol Para Todos, Lago De Los Patos, Gene's Village  
**Finished Alcohol:** 14.7%  
**Residual Sugar(G/F):** 0.02 g/100ml  
**Total Acid:** 0.64 g/100ml  
**pH:** 3.55  
**Bottling Date:** December 14, 2023  
**Release Date:** January 1, 2024  
**Total Production:** 700 Cases

### THE TASTE

Sculpterra's 2022 Mega Focus is a Grenache dominant GSM style wine. It offers plentiful aromas of plum, boysenberry, strawberry, clove, and roasted almonds with floral notes of jasmine and violet.. A chalky-dusty texture frames each sip, where red currants, roasted meat, and nutmeg come together. It is medium bodied and a perfect example of warm climate Grenache done right! This wine is so well balanced and complex, yet supple and soft with easy tannins.

-Paul Frankel, Winemaker