

SCULPTERRA

WINERY & SCULPTURE GARDEN

2012 MAQUETTE



THE FACTS

Varietal Composition: 44% Cabernet Sauvignon, 44% Cabernet Franc, 13% Merlot

Appellation: Paso Robles

Vineyard & Block: Sculpterra Vineyards, Chivos, Bentley Ironworks, Lago De Los Patos, & Hillside

Finished Alcohol: 14.8%

Residual Sugar(G/F): 0.02 g/100ml

Total Acid: .64 g/100ml

pH: 3.75

Bottling Date: May 22, 2014

Release Date: December 1, 2014

Total Production: 360 Cases

THE VINEYARD

Sculpterra's 2012 Maquette, a strapping all estate-grown Bordeaux blend, displays the magnificence of big/bold taste and elegance in layered fruit and soft tannins. The wine encompasses four vineyards from the Frankel Family Estate and three varietals; Cabernet Sauvignon, Cabernet Franc and Merlot. Maquette blend was first crafted in 2007 and received numerous gold metals and quickly became a wine club favorite. Since then the label has grown and the wine just keep getting better! 2012's growing season was pure magic. Bud break, shoot growth, cluster bloom, and berry set were right on schedule. Our vineyard practices are getting more and more elaborate with precise pruning, accurate fertilizing and a tight irrigation plan for all blocks involved. Chivos Cab is limited to a miniscule 1.5 tons per acre, while the Cab Franc and Merlot weighed in at 3.5 tons per acre. Bentley Ironworks Cab is cane pruned; the berries are the smallest on the property. We hand pick into half-ton macro bins and sort the fruit at the same time. Underripe and overly raisin-ed fruit is disregarding making our clusters uniform and suitable for the crush to follow.

THE WINEMAKING

Our Bordeaux varietals are virtually bullet proof in the wine making cellar. The fermentations can handle both high and low temperatures, resulting in wines with concentrated color, taste and textures. Our half-ton basket press is gentle, and the wine is settled in stainless for 2 days before long-term aging. The wine was aged in mostly neutral American and Hungarian Oak, with 30% new French Oak 500L barrels. New French Oak is a brilliant dance partner for Cabernet Sauvignon, heightening the prominent ripe fruit notes and dusty finish. My best method in crafting this blend is to process all vineyard blocks separately. That way I can inoculate with specific yeast in each batch. For instance the Bentley Ironworks Cabernet thrives with yeast BDX, producing quality of chocolate cherry and integrated tannins, while Cabernet Chivos block paired with yeast ICV-D21 displays wonderfully black pepper, herbal spice and cinnamon notes. I've found a favorite in yeast T-73 for Cabernet Franc, which brings forth upfront blue berry fruits, extracted color and softens bitterness. All lots aged for 16 months in barrel and we blended and bottled all in the same week.

THE TASTE

This is such an electrifying wine! It taste so good right now I can only imagine how it will evolve in 2 years time. Incredibly genuine to the uniqueness of three Bordeaux varietals; thick with dark berry flavors, magnificent in textures and what a lovely finish! It's one of those extraordinary wines that changes with each swirl of the glass and everyone taste something different, from ripe raspberry, blueberry crumble cake, licorice candy, black olive, light roasted French coffee, vanilla bean extract and chocolate fudge...WOW! This 2012 Maquette will go down in Sculpterra's history as a near perfect vintage, and I couldn't be happier with these results, it's tremendously lush, rich, heavy tasting too and commands the respect of its audience.

-Paul Frankel, Winemaker