

SCULPTERRA 2012 PETITE SIRAH

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition:

100% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Lago De Los Patos

Finished Alcohol: 14.7%

Residual Sugar(G/F): 0.04 g/100ml

Total Acid: .70 g/100ml

pH: 3.70

Bottling Date: August 21, 2014

Release Date: November 1, 2015

Total Production: 290 Cases

THE VINTAGE

Sculpterra's Petite Sirah fruit comes from a small 1.5 acre vineyard, called Lago De Los Patos, with many unique features. One defining feature is that cross arms were added to the trellis to space each cluster heading from the shoots. These cross arms allow for the fruit load to be evenly dispersed on either side of the vine's canopy, greatly increasing the amount of light and airflow around each grape bunch. Irrigation is limited to a few hours a week resulting in thick skins and balanced growth. The 2012 growing season worked great for this Petite Sirah vineyard. The hot summer gave way to an early harvest with clean and tasty fruit. All clusters were sorted and selected in the vineyard during harvest and then delivered to the winery in half-ton bins ready to be crushed.

THE WINEMAKING

All fruit was destemmed and fermented for 10 days before pressing, settling, and racking into oak barrels for aging. The wine was racked just once after the completion of malo-lactic fermentation. The barrels were topped every month ensuring that little to no oxygen was coming in contact with the young wine. The wine aged in a combination of new and used American Oak. The new oak integrated perfectly with the wine, adding bouquets of vanilla wafer, cream soda, graham cracker, bacon, and brown sugar. In total the wine aged for 20 months before being bottled. After being bottled the wine was kept for a full year before tasting and selling. Extended barrel aging and extended bottle aging makes this wine ready to drink upon release in November 2015.

THE TASTE

Sculpterra Winery focuses on making the biggest and boldest Petite Sirah imaginable by bringing in the fruit at optimum ripeness and aging the wine in heavy toasted new barrels. This wine's concentrated aromas of plum, blackberry, and cherry burst from each swirl of the glass. The bouquets of cedar, molasses, and lavender fashion a plush and complete mouth feel. This Petite Sirah preserves the varietal's rich power, yet still manages to be quite elegantly refined. There's ripeness to the finish that makes it luscious, but still dry in style. Exciting and delicious, it drinks beautifully now but will age many years to come.

-Paul Frankel, Winemaker