

# SCULPTERRA 2014 MOURVÈDRE

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:** 88% Mourvèdre  
& 12% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** Lago De Los Patos

**Finished Alcohol:** 14.8%

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

**Total Acid:** .65 g/100ml

**pH:** 3.75

**Bottling Date:** August 21, 2015

**Release Date:** February 1, 2017

**Total Production:** 250 Cases

## THE VINTAGE

This standalone Mourvèdre will wow your senses with its dazzling display of nutty flavors, fruity taste and spicy finish. Sculpterra's 1.25-acre Mourvèdre vineyard is a testament to intense canopy management and sound viticulture practices. Known to be difficult to ripen; The Frankel Family Vineyard team prunes the vines as early as December. From that point shoot thinning, leaf pulling and cluster dropping lead the way to a harvest of perfect cluster and berry uniformity. I feel that 2014 was our most consistent year in the Mourvèdre block. 2014 was hot and dry, and we harvested our Mourvèdre earlier than ever before. The clusters were stunning! Perfectly ripe and the vines showed terrific balance of vigor and crop load. In total we harvest 5.94 tons taking only one and a half hours to hand pick.

## THE WINEMAKING

This wine was produced as one single lot; fermented, pressed, racked, and aged in barrels all together. As always our winemaking philosophy is to have as little interaction with the fermentation as possible. Punchdowns were limited to twice a day and the wine was allowed to settle for 2 days before racking down into our choice of barrels. We barrel fermented 20% of the wine in new 500L French Oak Barrels. This barrel fermentation helped to stabilize the wine's color and trap delicate aromas of strawberry and passion fruit. The fruit was impeccably clean and the berries tasted sweet and tannic. Right from the beginning it was easy to see the potential of this wine and therefore decided to bottle the wine young. In total it aged 10 months in oak before being bottled.

## THE TASTE

Now in its seventh vintage, this estate grown 2014 Mourvèdre is better than ever. I'm starting to see consistency in the fruit each year, leading to wines with dominant flavors and predictable aging. More than just a fruity, spicy-herbal red wine, it's got a luscious, smoky quality with a backbone of violets, lavender and cut cedar. It's also dark and powerful, with tastes of mineral and herbs running through the tannins, backed by superb definition and an appealing finish. I feel that this Mourvèdre expresses the true terrior of the Frankel Family Vineyards. You can let this age for 4-8 years and see the refinement of its flavors and finish.

-Paul Frankel, Winemaker