

SCULPTERRA 2023 PETITE SIRAH

WINERY & SCULPTURE GARDEN



THE VINTAGE

2023 ended up giving us the best growing conditions possible for Petite Sirah. We waited long and hard for harvest, it took an extra month to achieve ripeness compared to 2022. Again, it was worth the wait as I could not be more pleased with this vintage! In fact, we were even hit with a frost on October 30th and decided to harvest the following day. The frost SPIKED up the sugars in the grapes, dehydrating the berries slightly thus creating higher than usually alcohol and a big rich mouthfeel. This 100% Petite Sirah is a combination of two vineyards; our own estate 1.5-acre block and Rafael Jimenez vineyard located on the west side of San Miguel. Our farming practices are all about hand manicuring, from pruning, shoot thinning, cluster dropping and hand sorting during harvest...these grapes are the “cream of the crop” from both vineyards. 2023 was noted for historical heavy rains and cold spring and summer weather. All of which were beneficial for the grape production.

THE WINEMAKING

Both lots were fermented and aged separately creating diversity and unique taste to the final blend. Our setae “Lago De Los Patos,” Petite Sirah was fermented in 8-500L Open top Puncheon barrels as well as a 2,234-gallon stainless tank. BDX yeast was used for the barrels and PERSY yeast was used for the tank fermentation. Nothing can replace or match the effects of the barrel fermentation! Rafael’s Petite Sirah from “Sol Para Todos” block, was 100% tank fermented and right away smelled of chocolate, plums and candied apples during fermentation. The wine aged 22 months in barrels before final blending, filtering and bottling took place in mid-August 2025. We bottled a grand total of just 980 cases and this wine is set to be released at the end of 2026. This is by far our single biggest Petite Sirah bottling.

THE TASTE

2023 Petite Sirah is by far the ripest and boldest bottling in our years producing this wine! This 100% Petite Sirah wine is magnificent and proves that Paso Robles makes the finest Petite’s Sirah in the world! This is a full-bodied, lavish wine that has a lot to offer and it will evolve with elegance as it ages. Notes of back berries, black plum, dried black cherry, fresh and dried lavender and violets. The mouthfeel is loaded with oaky taste, offering chocolate with subtle hints of spice meat that add gravity, complexity. This is a no nonsense, well concentrated wine that is super determined with ripe blueberry flavors and fortified with the classic overlaying tannins. This wine will be great tasting for a long time; reaching its best sometime after 2030.

THE FACTS

Varietal Composition:
100% Petite Sirah

Appellation: Paso Robles

Vineyard: Frankel Family Estate,
San Miguel Vineyards

Finished Alcohol: 15.8%

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

Total Acid: 0.65 g/100ml

pH: 3.60

Bottling Date: August 14, 2025

Release Date: December 1, 2026

Total Production: 980 Cases

-Paul Frankel, Winemaker