

SCULPTERRA 2013 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: 16.0%

Residual Sugar(G/F): 0.09 g/100ml

Total Acid: .71 g/100ml

pH: 3.78

Bottling Date: August 21, 2014

Release Date: September 1, 2015

Total Production: 208 Cases

THE VINTAGE

This estate grown Mourvèdre is a fantastic example of Paso Robles' amazingly long growing season. The fruit got perfectly ripe leading to a wine that is full-bodied, spicy, and finishes with plenty of authority. The fruit comes from a small vineyard block, called "Lago De Los Patos," located on the hot valley floor of the Frankel Family Estate. The vines are pruned in December, which helps promote early bud break and leads to an early bloom, set, veraison and harvest. We adapted the vineyard a trellis system with cross arms, which exposes the grapes to more sunlight and helps them ripen with ease. The 2013 growing season was a stellar year for the vineyard and we were not affected by winter frost or rain during harvest. The fruit was impeccably clean and healthy at the time of pick.

THE WINEMAKING

The Mourvèdre fruit went through partial whole berry fermentation in a combination of 1-ton Macro Bins and open top 500L barrels. The juice fermented fast, creating a thick cap of skin and seeds on top as the sugar converted to alcohol below. When the wine was fully dry we pressed and settled it for two days before racking it into barrels for extended aging time. A combination of new and used 500L Puncheon barrels were used for the aging of this wine. These larger barrels are the perfect pair for our Mourvèdre because the increased surface area wood allows for full fruit expression and balanced oak contact. The wine was bottled after 10 months in the barrel, again preserving the fresh fragrant aromas of the grape and preventing prolonged oxygen exposure during barreling. 12% Petite Sirah was added to the final blend to build the wine's structure, enhance the color and hue, and provide depth and grip to the wine's finish and flavor.

THE TASTE

This wine turned out amazing, with an incredibly vibrant color, tropical berry taste, and lively spice. Usually Mourvèdre is found in a GSM blend, but I couldn't resist showcasing this almost 100% varietal Mourvèdre all on it's own. Broad, deep fruit aromas show toasty oak and mineral notes in front of a fresh, fruity, juicy palate. Wild raspberry and boysenberry flavors come with lemony oak and toast accents, while the finish is full in fruit yet crisp and precise. It offers a ton of body in support of concentrated flavors of blackberry, plum, fudge and spice. The finish is long, with notes of chocolate, fig, and pepper. Drink through 2018.

-Paul Frankel, Winemaker