

SCULPTERRA

WINERY & SCULPTURE GARDEN

2018 CABERNET SAUVIGNON BENTLEY IRONWORKS



THE FACTS

Varietal Composition: 90% Cabernet Sauvignon & 10% Petite Sirah
Appellation: Paso Robles
Vineyard: Frankel Family Estate
Block: Bentley Ironworks & Lago De Los Patos
Cooperages: Vernou & T.W. Boswell
Barrel Program: 54% New American Oak & 46% New French Oak
Finished Alcohol: 15.8%
Residual Sugar(G/F): 0.05 g/100ml
Total Acid: 0.65 g/100ml
pH: 3.70
Bottling Date: May 13, 2020
Release Date: December 1, 2021
Total Production: 240 Cases

THE VINEYARD

Our Bentley Ironworks Cabernet Sauvignon is our best Cabernet wine we produce! The vineyard is amazing looking, the vines are spur pruned, caned pruned and produce tiny berries with dark juice. The bottle label bears the image of our enormous entrance gates crafted by master blacksmith, Robert Bentley. The vineyard is located adjacent to Bentley's Custom Ironworks Shop and is only 3.5 acres of vines. The vineyard hugs Cripple Creek Vineyard and the soil floor is a mix of clay, small stone, and gravelly locations. The vines are oriented exactly east-west, giving the vine's canopy equal sun light on each side. In 2018 we averaged 3 tons per acreage, a perfectly balanced crop producing berries of both high sugar and high acidity. This wine is a blend of Cabernet Sauvignon and Petite Sirah but celebrates one vineyard, one block, and one man's impressive career of classic ironwork, like no other on the central coast.

THE WINEMAKING

All fruit was immediately processed at Sculpterra Winery when the overnight grape harvest was completed. Clusters were whole berry destemmed, fermented in barrels and macro bins, pressed, racked, settled, and eventually barrel aged for a total of 22 months. The wine was aged in 100% new oak barrels, 46% of that was new French Oak and the other 54% was new American Oak. The French Oak barrels used were 500L Vernou "Seduction" toast barrels, which are smooth, round in weight and in taste while impacting the wine's dense structure and long finish. The American Oak barrels used were the 240L Cooperages 1912 "Legacy" barrels, known for their high impact of complex toast, BBQ bouquets, coffee, and chocolate tastes. There is so much good wood to be enjoyed in this wine. The tannins are present yet fine-grained across the wine's expansive palate. In total we bottled just 240 cases, and the wine is set to be released in December 2021.

THE TASTE

In honor of our resident blacksmith Robert Bentley, Bentley Ironworks Cabernet Sauvignon is as immense and impressive as its namesake, gifting a plethora of heavy plum, black cherry, and oak flavors. Assuredly this wine is a meal by itself, the grippy tannins, hefty acidity, and bold finish keep you coming back for more! This wine is slightly herbaceous with a classic flavor profile of ripe red fruit, clove, cedar, vanilla and a finish that is rich and round. This showpiece estate is located on the Frankel Family Estate and is the best block of vines on the 260-acre ranch. Overall, it is a dense wine that has rich tannins, expansive texture, and a lot of aging potential. For best results save this one until 2027, if you can wait that long.

-Paul Frankel, Winemaker