

SCULPTERRA 2017 VIOGNIER

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 100% Viognier
Appellation: Paso Robles
Vineyard: Frankel Family & Sukhy's Home Ranch
Finished Alcohol: 15.5%
Residual Sugar(G/F): 0.82 g/100ml
Total Acid: .72 g/100ml
pH: 3.60
Bottling Date: March 13, 2018
Release Date: December 1, 2018
Total Production: 1,170 Cases

THE VINEYARD

Viognier is by far Paso Robles' chief white wine grape, and this 2017 Sculpterra Viognier is a testament to the greatness of this perfectly matched varietal in the right growing region. We sourced the fruit from two vineyards; our own estate Frankel Family Ranch located in the Geneseo District of Paso Robles, and Sukhy Suran home ranch located on Creston road tucked in the Templeton Gap. Frankel Vineyards contains well-drained soils of calcareous soil with rocky outcroppings. Suran vineyards features high-density planting, super steep sloped rows and sees extensive afternoon sun. Both features are 100% hand manicured from pruning to picking. All fruit is hand selected and sorted before sent to the winery for instant pressing and cold soaking. 2017 was an optimal growing year for Viognier; with plentiful off-season rains that ended with a long stretch of late summer heat enabling the fruit to ripen to perfection.

THE WINEMAKING

Both vineyards were hand picked at night allowing the fruit to stay cool and therefore keeping intact the beautiful fruity aromas that Viognier produces. The fruit was whole berry pressed upon arrival at the winery and cold soaked for 48 hours before racking clean to ferment. Fermentation took place in two upright stainless steel tanks keeping both vineyards separate created unique tastes in each lot. Yeast ICV-D254 was selected for the Frankel Vineyard fruit for its ability to increase aromas of peach and pear while maintaining length and softness on the palette. Yeast BA-11 was selected for Sran Vineyards for the honeysuckle and floral characteristics it contributes during fermentation. The lots were combined post fermentation, stored in temperature controlled stainless and finally bottled in March of 2018.

THE TASTE

Our 2017 Viognier is truly superb, highlighting fruity aromas with a slight mineral edge. The ripe flavors continually show white peach, pear, cantaloupe and even honeysuckle on the nose. While the palette focuses on firm acidity and the best lingering finish imaginable. Elements of fresh sliced honeydew, savory nectarine and subtle spice delicately mingle with notes of pressed yellow apple and ripe pear in this fully textured white wine. Its gentle yet upfront fruit flavors drink tastefully now but should develop greater concentration of earth and mineral with age. Drink upon release but don't forget to age a few bottles for a delightful treat in years to come.

-Paul Frankel, Winemaker