

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2024 STATUESQUE



### THE FACTS

**Varietal Composition:** 40% Cabernet Sauvignon 39% Syrah & 21% Petite Sirah

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate,  
Eugene Alonso Vineyard

**Block:** Autopista, Gene from the Village  
& Lago De Los Patos

**Finished Alcohol:** 14.00%

**Residual Sugar(G/F):** 0.07 g/100ml

**Total Acid:** 0.62 g/100ml

**pH:** 3.58

**Bottling Date:** May 13, 2026

**Release Date:** September 1, 2026

**Total Production:** 540 Cases

### THE VINEYARD

Statuesque is the biggest of our Sculpterra lineup of blends; a wine that displays three varietals in a fun and magical way. It's unique flavors and taste stand out as our most exceptional blend and showcases everything that is right about Paso Robles. This wine is both easy drinking yet bold and intensely layered with complexity at every turn. Cabernet works so well when blended with Syrah and Petite Sirah. 2024 produced a super light crop...we almost didn't harvest the grapes! For instance, we only received a total of 12 tons of Syrah on 10 acres! Cabernet was also light yielding only giving us 1.5 tons per acre. The diminished crop was due to a widespread freeze event on April 6th. Lesser crop meant that ripening would be early in the season, also the grapes came in with higher sugar content than the previous vintage. Yields were low but quality was up. In total we produced 50% less than historical vintages from these same vineyards.

### THE WINEMAKING

This wine consists of three total lots; Cabernet Sauvignon from the Autopista-Hilltop block Frankel Vineyards, Syrah from Eugene Alonso's Penman Spring property and Petite Sirah from Lago De Los Patos Vineyard found right in front of our sculpture garden. Our vines are expertly pruned, shoot thinned and leaf pulled; each block received the utmost care with training and careful hand harvesting. We kept the three grapes separated during winemaking allowing for each to be expressed as an individual. The fruit was destemmed and not crushed, in fact most of the berries were whole berry fermented. Also, we fermented the entirety of this wine in Puncheon large format barrels. We topped and tasted each barrel every six weeks making notes as the wine changed into its present state. In total, the wine aged in 100% New Oak barrels and blended French, Hungarian and American Oak for 18 months.

### THE TASTE

There's an impressive concentration and density of fruit on the nose of our 2024 Statuesque blend. Big floral notes of lilac are followed by candied fig and strawberry pie. Then you'll soon experience a fresh blast of blueberry and violet on in the mouth where oaky toasted elements add depth and linger on the finish. Statuesque is a very oak heavy wine with bouquets of cinnamon, cedar, pencil shaving, vanilla and toasted bread. The soft tannins cheerfully present rounded red-fruit, plum pudding and vanilla-cake flavors. Highlights and accents of cherry compote and chocolate chip cookie are coupled by hints of bitterness and tart taste. It's a lovely, sophisticated and attention-grabbing wine. Drink upon release through 2034 for the very best showing.

-Paul Frankel, Winemaker