

# SCULPTERRA

WINERY & SCULPTURE GARDEN

## 2023 PINOT NOIR



### THE VINEYARD

Paso Robles had an incredible 2023 vintage, and this Pinot Noir is a standout among a class of excellent wines from Sculpterra Winery. The 2023 growing season was picture perfect for our Pinot Noir wine production. Heavy rains in the winter guided the way for a healthy vine growth during the spring and summer. The crop matured slowly with a cool fall; in fact, we harvested an entire month later in 2023 compared to 2022. We grow 2 clones of Pinot Noir: Clone 777 and Clone 115. They are planted in the same block, but these vineyards feature very different soils, landscapes, and drainage. Clone 777, planted on top of the ridge, features a flat landscape with clay-loam fertile soils. While Clone 115 is planted on the slope headed towards “Paul Forest.” Clone 115 is impacted more by stressful conditions and forms a wine with dark color, high tannin level, and more emphasized herbal notes. Both Pinot Noir vineyards were harvested at night, marking the first red grapes to be harvested for the 2023 vintage.

### THE WINEMAKING

Interestingly, this wine is a combination of three different Pinot Noir lots, all of which were harvested and crushed on September 29, 2023. The sweet tasting grapes featured a higher natural acid level than experienced in any other vintages! This enabled us to craft a wine with crisp taste, bright color and refreshing finish. The lots were separated by clones and rows, and there was a big difference in the taste of these wines. We produced one lot of Clone 777, which was dominated by strawberry aromas and a light to medium mouthfeel. We produced two lots of Clone 115, where the flavors show off chocolate-cherry, blackberry, and an array of kitchen spices. All winemaking was performed onsite at Sculpterra Winery, and bottling took place 14 months after crush. We fermented all three lots using our special “Hot Climate” Pinot Noir yeast, titled 3001. Our bladder press was set to low bars, releasing smooth and soft qualities in the wine. The wine was aged in all neutral oak in a combination of 225L, 228L, and 500L barrels.

### THE FACTS

**Composition:** 100% Pinot Noir  
**Clones Breakdown:** 69% 115, 31% 777  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Block:** Escalon, Paul’s Forest  
**Finished Alcohol:** 13.2%  
**Residual Sugar(G/F):** 0.05 g/100ml  
**Total Acid:** 0.64 g/100ml  
**pH:** 3.55  
**Bottling Date:** December 11, 2024  
**Release Date:** May 1, 2025  
**Total Production:** 1,428 Cases

### THE TASTE

Our 100% estate grown Pinot Noir has become a fan favorite and highlight at the winery. This focused and charming Pinot delivers amazing taste, a complex mouthfeel, and finishes with a well-integrated structure. Concentrated and daring, this super enticing wine is driven by good acidity and modest tannins. The flavorful raspberries and cherries work well and provide the framework for a multitude of red fruit aromas. Great balance, good concentration, and clean structure give way to a wine that can be thoroughly enjoyed by itself. Floral notes of roses, violets, and lavender are coupled with balanced alcohol and a savory finish.

-Paul Frankel, Winemaker