

# SCULPTERRA 2016 PINOT NOIR

WINERY & SCULPTURE GARDEN



## THE FACTS

**Varietal Composition:**

100% Pinot Noir

**Clonal Breakdown:**

60% Clone 777 & 40% Clone 115

**Appellation:** Paso Robles

**Vineyard:** Frankel Family Estate

**Block:** Escalon & Paul's Forest

**Finished Alcohol:** 13.2%

**Residual Sugar(G/F):** 0.50 g/100ml

**Total Acid:** .66 g/100ml

**pH:** 3.71

**Bottling Date:** December 13, 2017

**Total Production:** 660 Cases

## THE VINEYARD

From Frankel Vineyard's east side Paso Robles vineyard, this wine shows high natural acidity giving it soft, velvety waves of texture. The vineyard is comprised of two Pinot Noir clones; 777 & 115. Both are grown on the cool and shaded valley floor of the Frankel's 265-acre property. This vineyard sees dramatic swings in temperature especially in the summer months where hot days are cooled by the Pacific's ocean influence. The vineyard soils are mostly clay-loam with areas of shale and gravel. 2016 was a solid growing season, especially for Paso Pinot wines. We escaped frost in spring and seasonal summer temperatures ripened the berries without raisining. The Pinot Clones were harvested independently and processed in the cold fall morning at Sculpterra Winery.

## THE WINEMAKING

All Pinot Noir grapes were not crushed but were whole berry destemmed and fermented in insulated 1-ton food grade macro bins. Clone 777 was picked at perfect ripeness; 23.5 BRIX with a pH of 3.80. The fermentation started off slow then progressed and finished after eleven days. Clone 115 was harvested at 24.2 BRIX, which was slightly riper than Clone 777. We chose yeast "3001" to ferment 115 fruit due to it's ability to enhance the wine's mouthfeel with long textures and increased tropical fruit like qualities. Pressing was conducted with a gentle half-ton basket press, followed by three days of settling before barreling the young wine. The wine aged in once and twice used 225L & 240L barrels. No new oak was used during the aging process, solidifying the fruit forward nature of this wine. We bottled the wine after 14 months oak again, bottling 660 cases.

## THE TASTE

Fans of classic French style Pinot Noir will love this wine. It's got the right amount of flavored fruits mixed with slight pepper and dark chocolate. Pomegranate, raspberry, strawberry, cherry and allspice flavors commingle, while a subtle bouquet of vanilla comes into focus on the finish. Fascinating cranberry aromas combine with sweet sandalwood and clove that integrate well with the wine's earthy spice. There's an element on the nose of cherry-pie crust and silky textures on the tongue. This wine will age for years down the road but was tailor-made to be enjoyed during the next 4 years.

- Paul Frankel (Winemaker)