



THE FACTS

Varietal Composition:

100% Pinot Noir

Clonal Breakdown:

70% Clone 115 & 30% Clone 777

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Escalon & Paul's Forest

Finished Alcohol: 14.3%

Residual Sugar(G/F): 0.70 g/100ml

Total Acid: 0.64 g/100ml

pH: 3.59

Bottling Date: December 14, 2022

Release Date: September 1, 2023

Total Production: 1,456 Cases

THE VINEYARD

Sculpterra's Pinot Noir displays distinctive ripe berry flavors, only seen in the El Pomar District of Paso Robles. The vineyard is located on the Frankel Family Estate, a 31-acre vineyard in the valley floor and protected by steep hills. The soils are rocky, with small stone and limestone sections. The vineyard is situated at a low elevation, close to the nearby cripple creek river that meanders through the property. Most of this vineyard is shaded during the daylight hours, producing slow ripening grapes and preserving the wine's healthy deep color. The vine rows are oriented precisely in a north-south direction, creating extreme conditions to both sides of the vine's canopies. The vines were limited to 3.5 tons per acre, and we shoot-thinned, leaf pulled and dropped all secondary clusters, all practices to improve quality. 2021 was a picture-perfect growing season, the weather was consistent and predictable. The usually summer and fall heat spikes did not occur, enabling us to harvest the fruit in a timely fashion.

THE WINEMAKING

Pinot Noir is assuredly the hardest wine to make, it's a delicate varietal needing minimal oxygen exposure at the winery. Therefore, our winemaking team has developed a procedure to preserve the freshness of this grape. Along the way we discovered an amazing new yeast strain that helps create a wonderful Pinot Noir! Yeast strain 3001 was developed in Italy, precisely made for hot climate Pinot Noirs. The yeast produces Pinot Noirs of elegantly refined textures, while highlighting the natural fruitiness of the berries. From crush, to fermentation, to pressing, to racking and barrel aging, every process of winemaking was conducted on site at our winery. This wine is a blend of three Pinot Noir lots, all harvested overnight on September 9th 2021. The final blend is 70% Pinot Noir Clone 115 and 30% Pinot Noir Clone 777. It's easy to see the complexity in this wine and how beautifully the two clones come together.

THE TASTE

This unique Pinot Noir from Sculpterra Winery is truthfully a Paso Robles treasure! Hard to grow and hard to find in the Paso Robles wine region; this Pinot Noir shows the distinguished quality and splendor of ripe tastes and rich textures. The fruit was ripened in a hot summer climate giving the wine a heightened fruity characteristic. All in all, this wine was vinified into a delicate masterpiece. It tastes great young and will age gracefully. The vineyard is very distinctive, producing consistent flavors of berry pie, herbal tea, and bittersweet chocolate. The color is a shade darker than a California coastal Pinot Noir and the wine finishes with nice dimension and well-rounded aftertaste. I predict it will reach its peak taste by 2026.

- Paul Frankel (Winemaker)