

PRESENTS:

**2012 PINOT NOIR**  
EL PASO DE ROBLES, CALIFORNIA

## THE VINEYARD

Our 2012 Héroe, Pinot Noir is 100% Pinot Noir sourced from Sculpterra's Estate valley floor vineyard and combines two clones, the 777 and 115. The vines were planted in 2005 and are vertical shoot positioned and trained on trellis. Light yields of 2-3 tons per acre make for balanced taste and strong aromas. Vines are root deficit irrigated and pruned in late April for frost protection. The clones are very different from one another, clone 115 (the classic French Entav Clone) is the hardest to grow - with tiny berries and short shoots, we have to keep the sun off it in the afternoon, whereas clone 777 (UC Davis derived Clone) is vigorous and ripens quickly. The soils are very rocky and hard, adding to the struggle these vines face year after year. The fruit was harvested separately and delivered to Sculpterra for fruit de-stemming and processing.

## THE WINEMAKING

Pinot Noir is extremely delicate and fragile and therefore must be processed with the utmost care. We employ partial crushing with whole berry fermentation. In fact, we whole berry ferment 30% of the fruit in a NEW 500L Puncheon barrel. This barrel fermenting imparts deep color to the wine and ultimately displays hints of smoke, tobacco and coffee to the finished product. The rest of the fruit was fermented in 1-ton macro bins with limited punch downs. Aged in neutral French barrels and topped/tasted every six weeks prior to bottling in May of 2013.

## THE TASTE

A truly unique Pinot Noir showing lovely light bodied fruits and a wonderful aftertaste. Paso Robles Pinot Noir's are known to be ripe and big, this Pinot is soft, charming, elegant, and inviting from start to finish! This wine combines two Pinot clones that work effortlessly together in a wine that pools just the right amount of fruit, earth and spice. Cherry pie crust, raspberry fruit, pomegranate, and roasted almonds with hints of nutmeg captivate the nose. This wine tastes great now but will age well for at least three more years.

## THE FACTS

Varietal Composition: 100% Pinot Noir  
(65% Clone 777 & 35% Clone 115)

Yeast: Assmanhausen & 3001

pH: 3.75

TA: 0.68

RS: 0.49

ALC: 14.0%

Case Production: 492 (750ml bottles)

Bottling Date: May 23rd 2013

