

# SCULPTERRA 2017 PINOT NOIR

WINERY & SCULPTURE GARDEN



## THE FACTS

### Varietal Composition:

100% Pinot Noir

### Clonal Breakdown:

69% Clone 777 & 31% Clone 115

### Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Escalon & Paul's Forest

Finished Alcohol: 14.2%

Residual Sugar(G/F): 0.65 g/100ml

Total Acid: 0.66 g/100ml

pH: 3.75

Bottling Date: December 12, 2018

Total Production: 575 Cases

## THE VINEYARD

Sculpterra Winery and Frankel Vineyards planted Pinot Noir in 2003 and cultivated 2 clones of Pinot Noir; Clone 777 and Clone 115. Both clones provide unique challenges in the vineyard and in the cellar, but are at their best when blended together. Clone 777 grows vigorously and produces wines with fruit-punch, ripe cherry, and slight spice flavors. Clone 115 produces smaller berries that tend to be more on the tannic side. It generally brings less fruity flavors but has great color and earthy elements that come forward nicely. The 2017 growing season was solid with great weather from bud-break to harvest. Yields were average and the vines showed great health all summer long. We keep irrigation to a minimum forcing the vines to produce clusters with small berries of intense character and flavor.

## THE WINEMAKING

With each vintage I have learned crucial steps in order to make the best Pinot Noir possible. I desire to stay true to the variety by never over oak-ing the wine but instead letting the fruit express itself in a well balanced wine. I achieved my desire with this 2017 Pinot Noir, as it is lovely from start to finish! We harvested this Pinot Noir in the coldest hours of the morning, followed by a light destemming, then a 2-day cold soak before the onset of fermentation. Fermentation lasted for 15 days and the wine fermented to complete dryness. We then removed the "free-run" wine followed by pressing of the skins. The wine settled in a stainless tank for 3 days before racking down into all neutral oak barrels. In total the wine aged for 14 months. Bottling took place in December 2018.

## THE TASTE

This wine opens with a voluptuous nose of black cherry, crushed cranberry and hints of black tea. The taste is rich and expansive, with complex earthiness that highlights a fruit profile abounding in spice and culminating with very lively acidity. It's easy to discover notes of plump red cherry, gingerbread and even strawberry that all show really nicely for this Estate grown Pinot Noir. The palate is extremely structural even though it is lighter weight in mouthfeel. It ends with subtle yet apparent tannins carrying its snappy red-fruit flavors, with dried tea leaves and brown spices. Drink now through 2025 for best taste.

- Paul Frankel (Winemaker)