# Sculpterra
Winery & Sculpture Garden

# 2025 Pinot Noir




## The Vineyard

Our 2025 Sculpterra Pinot Noir is the perfect wine; combining fruity taste with balanced acidity and a charming finish. Our Pinot fruit is grown on site at Frankel Vineyards and we are proud of many years of producing tasty and hardy Pinot Noir. The vineyard was grafted from old Cabernet rootstock and features rugged rocky soils and gradually slopes from east to west. We grow 2 clones: 777 and 115. Both being Pinot Noir but different variations of the mother grape. Clone 777 ripening first and offering light fruits and pink-red color. Clone 115 ripens later and contains herbal notes and is darker. Once fermented and barreled, I then blend a percentage of each clone together creating a complex and vibrant wine. The 2025 growing season is notable for being a cooler year, Pinot loves the cool weather! We harvested later than usual; the grapes benefited from longer hangtime with an extensions of perfect warm fall days.

## The Winemaking

Following the harvest, we transported the grapes in half ton bins directly to the winery and processed them right away! The crew pulled an all-nighter, monitoring the harvest and stacking the filled bins at the winery. We wasted no time and destemmed all clusters followed by 2 days of chilling at 45 degrees in stainless steel tanks. A portion of the fruit fermented “whole berry,” thus creating a pure and well-kept berry taste. This wine is a blend of 3 harvested lots; 2 picks from clone 777 and 1 pick from clone 115. Each lot fermented on its own and I used Scott Labs Yeast 3001. The three lots were kept separate and not combined until filtering and bottling. We aged the wine exclusively 500L Neutral Puncheon barrels – no new oak was used in the production of this wine and we bottled with only 10 months total barrel age.

## The Taste

A perfect light hue in the glass, this bottling offers classic strawberry aromas on the nose and rich ripe raspberry on the palate. The mouthfeel is freeing, easy going and medium bodied. Initially you taste berry, cherry and then earthy-pepper is sparkled on the finish. I love its expression of baked plum, candied starburst and ground pepper baking spices. The finish is off dry and fresh, it’s enjoyable from start to finish. Like all our Sculpterra Pinot’s it is certainly age worthy but best savored now through 2029.

- Paul W. Frankel (Winemaker)

## The Facts

**Varietal Composition:** 53% Clone 777 & 47% Clone 115
**Appellation:** Paso Robles
**Finished Alcohol:** 13.2%
**Residual Sugar(G/F):** 0.65 g/100ml
**Total Acid:** 0.64 g/100ml
**pH:** 3.61
**Bottling Date:** December 9, 2026
**Total Production:** 1,400 Cases