



## THE FACTS

Varietal Composition: 100% Pinot Grigio Appellation: Paso Robles Finished Alcohol: 12.8% Residual Sugar(G/F): 0.25 g/100ml Total Acid: 0.68 g/100ml pH: 3.55 Bottling Date: January 17, 2023 Release Date: July 1, 2023 Total Production: 896 Cases Bottle Size: 750 ml

## THE VINEYARD

The 2022 growing season was a serious challenge in the Paso Robles AVA. The combination of extreme heat followed by early rain kept us on our toes! These grapes were hand harvested in late August, making them one of the first grapes to be picked for Sculpterra Winery. The vineyard is located on the east side of the Paso Robles AVA. The soils are mostly comprised of clay-loam profiles with a sandy section towards steep slopes. The vines are now 20 years old and produce wines with consistent tastes and aromas. The crop load is limited to 3-4 tons per acre, giving the vine a proper balance of leaves to fruit. What sets Paso Robles apart from any other Viticultural area is the big change in temperature from day to night. Pinot Grigio thrives in this climate and produces flavors with intense ripe fruit while maintaining good acidity and crisp taste.

## THE WINEMAKING

Each year we process our Pinot Grigio grapes the same way: whole berry pressing, then cold settling for 2 days. We racked the juice clean and start the fermentation process in a stainless tank with temperature control set to 55 degrees. Here, the BRIX (sugar level) drops by 1 point a day. The wine smelled fantastic during its fermentation; with notes of citrus, apple, and pineapple. Once dry, we racked the wine again into another stainless tank for storage/ aging. The wine never sees time in oak barrels and therefore is the freshest it can be! This lot was not blended with anything else and was only lightly filtered. The wine aged for a total of 4 months in tank and was bottled in early January 2023.

## THE TASTE

Our 2022 Pinot Grigio is a great wine on so many levels. For starters, it's so light, refreshing, and easy to drink! It showcases tasty tropical and citrus flavors, fresh aromas of pear, peach, and ripe nectarines, rounded off with bright acidity and freshness. Its low alcohol content makes it appealing for a variety of food dishes. It's the perfect wine with cheese appetizers, a Caesar salad, or shrimp scampi. This wine tastes its best when properly chilled. It's hard to find a consistent Paso Robles Pinot Grigio, but this one is a winner for sure! This is a fun wine, perfect for summertime!

-Paul Frankel, Winemaker