



THE FACTS

Varietal Composition:
100% Pinot Noir

Clonal Breakdown:

50% Clone 115 & 50% Clone 777

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Escalon & Paul's Forest

Finished Alcohol: 14.7%

Residual Sugar(G/F): 0.50 g/100ml

Total Acid: 0.69 g/100ml

pH: 3.68

Bottling Date: December 15, 2021

Release Date: September 1, 2022

Total Production: 882 Cases

THE VINEYARD

Pinot Noir, not normally grown in Paso Robles is thriving at Frankel Vineyards and Sculpterra Winery! The vineyard is situated in a cool valley, protected by a towering hill to the west and the wine's flavor profile is fresh, lively, and fruit driven. Two clones are grown on the estate; Pinot Noir Clone 115 & Pinot Noir Clone 777. The soils are rocky with some sand and are well drained. Some of the rows are quite steep with clay-loam holding in the vines' roots. We manage the two clones separately in the vineyard being extra careful to do all farming practices at the right time. It's amazing to see and taste the differences of these two clones. Clone 115 produces small berries in tiny clusters of grapes with dark color and round tannins. Clone 777's fruit is much lighter in color and very juicy in nature, with taste of strawberry, peach and a soft mouthfeel. 2020 was an odd growing season, with lots of highs and lows and a few scary moments. A cool spring and moderate summer gave way to smoke filled skies from Northern California wildfires, then excessive heat showed up at end of summer pushing the grapes into ripeness. Needless to say, the grapes were unaffected by smoke but did obtain more color due to the lasting heat.

THE WINEMAKING

The fruit was machined picked overnight and delivered to the winery before sunrise. Three lots were fermented, pressed and barreled; two lots of Clone 115 and one lot of Clone 777. We picked the grapes the night of September 9, a full two weeks earlier than the 2019 vintage. Once at the winery, we moved into destemming then followed up with a 2-day cold soak at 50 degrees F. Cold soaking is key, trapping phenolic compounds, highlighting fresh fruity aromatics, and darkening the wines potential color output. Fermentation took place in tall stainless upright tanks with temperature control throughout the 12-day fermentation. Once declared dry, we drained the "free-run" juice and pressed the skins with our brand new 20L gentle bladder press. The wine settled for 3 days in tank and then barreled down in all neutral mostly French 225L and 240L barrels. Barrels were topped and tasted every six weeks with no additional racking or pumping until bottling took place in December 2021.

THE TASTE

Sculpterra's 2020 Pinot Noir is wonderful discovery, a wine with balance, finesse. Predominately fruity in nature but also displaying nice herbal spice elements as well. With the heat of 2020 this wine ended up strongly built and bolder than previous vintages of Sculpterra Pinot Noir. The light tannins, and medium bodied mouthfeel is coupled nicely with an element of black tea, forest floor and subtle hints black pepper. Without a doubt this is a fruit-driven wine, easily expressing layers of strawberry, black cherry, and raspberry that linger on the finish. With a screw cap finish, this bottling is meant to be enjoyed right away, although this wine can age, and I predict it will reach its pinnacle greatness between 2024-2027.

- Paul Frankel (Winemaker)