

SCULPTERRA

WINERY & SCULPTURE GARDEN

2021 PINOT GRIGIO



THE FACTS

Varietal Composition:

100% Pinot Grigio

Appellation: Paso Robles

Finished Alcohol: 13.2%

Residual Sugar(G/F): 0.10 g/100ml

Total Acid: 0.66 g/100ml

pH: 3.60

Bottling Date: December 9, 2021

Total Production: 784 Cases

THE VINEYARD

2021 brings forth a new and exciting wine...Pinot Grigio! The grapes are grown here in Paso Robles and the wine is very fresh and nicely textured, it shines forth with tastes of pears and crisp honeydew, with a pleasing floral mineral flavor, it's beautifully balanced and refreshing. 2021 was a great growing season especially for white wine grapes in the Paso Robles AVA. Overall, the year was dry leading to a great concentration of fruity flavors in the berries. The vineyard is slightly hilly, with rocky well-drained soils. The vines are vertically-shoot-positioned and therefore see more exposure to the sun, ripen evenly and are harvested at full maturity. Pleasant summer and fall weather led the way to harvest with yields a bit lower than average. Pinot Grigio ripens early and retains strong acidity in the grape, therefore the juice is clear, almost white, with just a touch of yellow pigment. The grapes are harvested at night, preserving the fresh taste and supple quality of the fruit.

THE WINEMAKING

This Pinot Grigio was made in one lot, whole berry pressed and fermented at a chilling 50 degrees for 30 days. The fermenting juice smelled incredible; notes of citrus and stone fruit filled the winery for many days during fermentation. Keeping the fermentation slow and steady kept the freshest taste, and ensured strong acidity. The wine was then racked clean, settled and then returned to a new stainless tank for just 2 months of tank age. We did not use any oak barrels in the aging of this wine, the wine was strictly made and aged in stainless steel, being true to the grape and guaranteeing the flavors of the vineyard shine out. The wine was lightly filtered then bottled on December 12th 2021 and released the following week at our tasting room.

THE TASTE

I am very impressed with this wine! Its crisp taste is truly amazing and fresh fruit aromas persist through the palate and linger on to the clean finish. Made and aged in 100% stainless steel, this wine is the perfect pairing for seafood and vegetable risottos. Drink now and over the next two to three years for best results. This wine was made to be enjoyed right after bottling. Predominant flavors of grapefruit and lemon persist on the palate followed by flavors of slight spiced green apple and hints of sweet pear. 2021 will go down as one of the best white wine vintages on the Central Coast and this wine is without a doubt a stand out wine!

-Paul Frankel, Winemaker