

SCULPTERRA

WINERY & SCULPTURE GARDEN

2013 PINOT NOIR



THE FACTS

Varietal Composition: 100% Pinot Noir (64% Clone 777 & 36% Clone 115)

Appellation: Paso Robles

Vineyard & Block: Frankel Family Estate, Escalon & Paul's Forest

Finished Alcohol: 13.3%

Residual Sugar(G/F): 0.05 g/100ml

Total Acid: .65 g/100ml

pH: 3.59

Bottling Date: December 10, 2014

Total Production: 350 Cases

THE VINEYARD

2013 was a superb vintage for Pinot Noir in Paso Robles. Yes, Paso Robles can grow high quality Pinot Noir. In fact the Frankel Family Estate has produced six wonderful vintages of distinct and complex Pinot fruit. 2 clones are cultivated on the estate; clone 115 and 777. The clones are very different from each other and provide their own unique growing challenges. Clone 777 loves the heat and shows flavors of cherries and ripe plum when grown in the sun, while Clone 115 likes the shade a bit more, showing nice tart freshness, cool mint and pomegranate taste. The vineyard site is beautifully maintained; clusters are grown in their own space with great room for airflow and light penetration. The soils are hard, stony, and overall rich in nutrients. The vines thrive in this valley and yielded 3.5 tons per acre for both clonal blocks. The 2013 growing season was fast and hot, causing the Brix to jump up quickly. We therefore did not waste any time and harvested all fruit in just two days; August 29th and August 30th.

THE WINEMAKING

Pinot Noir continues to be the most finicky and temperamental wine to produce. Everything in the winemaking side greatly affects the final taste. It's prone to early oxidation, therefore we limit the amount of oxygen impact during fermentation, pressing, racking and barrel aging. The clusters are processed with great care-100% of the berries fermented without passing through the crushing unit. Whole berry fermentation creates delicate, soft, and fruit driven wines with low tannin and terrific ruby red color. Each year, we process the Pinot clones separately and analyze them post harvest. Clone 777 brings the fruit, with strawberry-jam and Bing cherry. Clone 115 provides the mouth feel with a big finish, layered in cola berry and root bear. Final blending of the barrels was done one week prior to bottling. In total the wine aged for 14 months in French Oak barrels.

THE TASTE

Sculpterra 2013 estate Pinot Noir is well rounded- balanced with layers of red fruits and herbal seasoning. A difficult wine to grow in Paso Robles, but once again Sculpterra has proven that it can be done, and it can be done right! This gorgeous wine is absolutely wonderful and ready to drink right now. Fully dry and crisp with Paso Robles charisma, it shows rich, complex flavors of cherries, red currants and mocha, with a grounding of earth, suggesting grilled mushrooms and beef jerky. It features great depth of flavor, breadth in the silky texture and length on the finish. The palate is bright and tangy with acidity, and incredibly complex with flavors of wild berries, mushrooms, cola and Asian spices. It's dramatic now, but will continue to improve for at least 5 years.

- Paul Frankel (Winemaker)