

HÉROE

2025 PINOT NOIR
EL PASO DE ROBLES, CALIFORNIA

THE VINEYARD

2025 was our first year using 3 different Pinot Noir Estate Vineyards. We harvested Clone 777 from the "Escalon" and "Meseta" blocks. Also, we harvested Pinot Noir Clone 115 from the valley entitled "Paul's Forest." Combining these three vineyards created a complex and exciting Pinot Noir wine! The growing season was one of the coolest on record making for a prolonged harvest. Luckily, we harvested all our Pinot Noir blocks well before the October 14th storm that delivered 2.0+ inches of rain. The vineyard soils offer a broad mix of clay-loam, rock, limestone, shale and some sand—all of which play a part in drainage, stress and overall vine health. Also, in 2025 I converted all Pinot Noir rows to cane pruning from traditional "VSP" Spur and bud pruning. Our new cane-pruned, head-trained pruning method is healthier for the vines and will help the longevity of the plants for years to come.

THE WINEMAKING

Héroé Pinot Noir is always 100% tank fermented and aged in neutral oak barrels. We want the delicate aromas to shine through, providing a true representation of our vineyard's terroir. Escalon clone 777 site is extremely steep and dangerous, requiring hand harvesting. Pinot Noir Clone 115 Meseta and Paul's Forest blocks were mechanically harvested with fruit selection and berry sorting running on the machine. The crushed must was cold-soaked for 2 days before yeast inoculation. The three lots were fermented, pressed and then barreled down into individual lots. I used yeast 3001 for its ability to enhance natural varietal characteristics and color stabilizing properties. The barreled lots were racked only once following Malo-Lactic Fermentation. We limited oxygen contact throughout the aging process for this wine. The final blend was constructed 2 weeks before bottling.

THE TASTE

The 2025 Héroé Pinot Noir is juicy and fresh, with classic Burgundian aromas of strawberry, Bing cherry, pomegranate, and dried herbs on the nose. The palate is stimulating showing plum and fruit punch with soft tannins on the finish. It is the perfect companion for any light chicken meal. I pick up aromas of subtle almond, followed by dominant red raspberry and purple flowers. The taste brings a perfect balance of slight sweetness with lively acidity. Flavors of sour cherry, Brazil Nut and clove round out the finish. This wine is meant to be enjoyed young, drink now through 2029.

THE FACTS

Varietal Composition: 100% Pinot Noir
Appellation: Paso Robles
Vineyard: Frankel Family Estate
Clonal Breakdown: 67% Clone 777 & 33% Clone 115
pH: 3.55
TA: 0.64
RS: 0.55
ALC: 13.2%
Total Production: 1,020 cases (750ml Bottles)
Bottling Date: August 12, 2026



805.226.8881 | 5015 LINNE RD. PASO ROBLES, CA | WWW.HEROEWINE.COM