

SCULPTERRA

2012 PINOT NOIR

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 100% Pinot Noir (68% Clone 115 & 32% Clone 777)

Appellation: Paso Robles

Vineyard & Block: Sculpterra Vineyards, Escalon & Paul's Forest

Finished Alcohol: 14.0%

Residual Sugar(G/F): 0.45 g/100ml

Total Acid: .70 g/100ml

pH: 3.85

Bottling Date: August 22nd 2013

Release Date: September 1, 2014

Total Production: 308 Cases

Retail Price: \$30.00

THE VINEYARD

Who says we can't grow Pinot Noir in Paso Robles? We've done it for 5 years now, and it's a terrific wine for all occasions. It's our one wine that really shocks people. The fruit is elegant, the tannins supple and the color is a perfect garnet red. Yes, Pinot Noir is typically grown on California's coast, but it can be grown in inland areas as well, especially in certain microclimates that are conducive to cooler daytime temperatures. Our estate grown 2012 Pinot Noir is vintage #5 for us! In fact, we have sold out of each previous vintage faster than expected! I've tried to increase production, but 2-3 tons per acre is our normal yield for this finicky and delicate varietal. Our biggest vineyard factor is the heat! Pinot Noir ripens fast, and we do our best to so slow down ripening by precise irrigation, delayed pruning, shoot thinning, and leaf pulling. We want to shade the fruit as much as possible to protect against sun burn, while allowing enough light to decrease mildew and disease pressure. 777 ripens first and produces medium sized clusters, while 115 produces tiny grenade sized clusters with darker pigmented skins. The results? 777 wines taste fruity, pleasant, and soft, and 115 wines are spicy, full-bodied, with a round mouth feel, with a delicate touch of tannins. My best results have always been when the two are blended together.

THE WINEMAKING

I can't say it enough; Pinot Noir wine is delicate and needs to be handled with utmost care. We rack it one time post malo-lactic fermentation, and top the barrels every 6 weeks, ensuring that the wine is not being oxidized. The aromas are so delicate that over expression of them can result in a Pinot with a lack of true varietal character. I am on a mission to enhance varietal characteristics, and to produce a wine that tells the story of a perfectly cultivated vineyard. We age the wine in 100% used French barrels. No new oak is used during barrel aging, and the wine is bottled young - 10 months total.

THE TASTE

Following the success of our 2011 Pinot Noir, this 2012 Pinot Noir may go down as my best vintage! I say this because it's been a stand out wine from crush to bottle. The bouquets have hardly altered since first racking, when the fresh fruit smells filled the barrel room and winery. It's got the right aromas; strawberry, currant, and a bit of blueberry, mixed with warm cinnamon, clove, and dried herbs, then finished off with just a touch of smoke, green tea and mushroom. It can be cellared and will improve with age, but why do that when it tastes so good right now? Enjoy and remember Sculpterra grown estate Pinot Noir. We're very proud of it.

- Paul Frankel (Winemaker)