



### THE VINEYARD

Sculpterra's 2022 Pinot Noir showcases the elegance, refined taste, and exquisite expression of the Frankel Vineyard's unique "terroir." Many vineyard consultants told us it could not be done; "Pinot Noir can't be grown in Paso Robles." We ignored the advice and took the plunge and planted 31.5 acres. The first years were difficult for the vines to take root; it took 2 years for these vines to acclimate to our climate correctly. The hard work has paid off. Two clones are grown on the estate: The French Entav Clone called 115 and the UC Davis workhorse Clone 777. These clones work together seamlessly in a blend. The soils significantly impact the makeup of the wine. Limestone outcroppings, gravel, and sandy zones with other sections of high clay all come into play in the complexity of our Pinot Noir. We leaf pull on the morning side of the canopy to increase sun and air exposure. We leave the canes growing long on the afternoon side of the vine for protection from the hot summer sun.

### THE WINEMAKING

We always harvest at night to preserve the fresh, fruity aromas in the vineyard. The colder the better! Typically, we cold soak the fruit at 55 degrees for two and a half days before introducing yeast. Harvesting at night gives us the greatest amount of unsplit berries; whole-berry fermentation is desired for high-quality Pinot Noir wines. We always destem and not crush the grapes; this is key for trapping the delectate flavors of the berries. Untoasted fermentation oak granulates were added to stabilize the juice color and improve the mouthfeel. Also, I selected yeast strain 3001 for clone 115 lot, which was specifically derived for hot climate Pinot Noir winemaking. 3001 yeasts fermented at cool temperatures contribute bouquets of plum, jam, and baked bread. In 2022, we made three Pinot Noir lots, fermented them independently, and combined them in a barrel one week before bottling. The final blend was 67% Pinot Noir Clone 115 and 33% Pinot Noir Clone 777.

### THE FACTS

**Composition:** 100% Pinot Noir  
**Clones Breakdown:** 70% 115, 30% 777  
**Appellation:** Paso Robles  
**Vineyard:** Frankel Family Estate  
**Block:** Escalon, Paul's Forest  
**Finished Alcohol:** 14.6%  
**Residual Sugar(G/F):** 0.06 g/100ml  
**Total Acid:** 0.64 g/100ml  
**pH:** 3.60  
**Bottling Date:** December 13, 2023  
**Release Date:** May 1, 2024  
**Total Production:** 1,456 Cases

### THE TASTE

Pinot Noir is rare in the Paso Robles AVA and even more rare in the El Pomar Sub AVA. This 2022 Sculpterra Pinot Noir is lovely, a vivid shade of purplish-red in the glass, and displays a good balance with red fruits and herbs. This clonal blend from the estate expresses vibrancy on the nose with fresh aromas of crushed pomegranate and a myriad of backing spices. No new oak was used in the aging of this wine; therefore, the main feature is dynamic aromas derived from the vineyard. Overall, it's complex and easy-drinking. The predominant taste is a mix of earthy tones with bright red fruits and a unique Paso Robles Pinot quality. The wine's finish is long-lasting with a waning herbal characteristic. This wine is ready to drink upon release, but it will cellar well, drinking at its best now through 2028.

-Paul Frankel, Winemaker