

SCULPTERRA 2014 PINOT NOIR

WINERY & SCULPTURE GARDEN



THE FACTS

Varietal Composition: 100% Pinot Noir (58% Clone 115 & 42% Clone 777)

Appellation: Paso Robles

Vineyard: Frankel Family Estate

Block: Escalon & Paul's Forest

Finished Alcohol: 13.0%

Residual Sugar(G/F): 0.68 g/100ml

Total Acid: .66 g/100ml

pH: 3.62

Bottling Date: December 11, 2015

Total Production: 630 Cases

THE VINEYARD

Sculpterra's 2014 Pinot Noir is a blend of two different Pinot clones and two vineyards both located on the unique valley floor vineyard. Grown on the Frankel Family Estate and planted in 2003, the vines produce quality fruit every vintage and 2014 was especially notable. In 2014 our vineyard team implemented leaf pulling on just the morning side of the vines canopy, which allowed for wind and light penetration without over exposing the fruit to too much sun. The growing season started off quick with above average heat in winter and spring. This led to early bud break, early flowering, early set and set up perfectly for an early harvest. We embraced the early harvest; the fruit was impeccably pristine, ripe and at perfect sugar/acid levels. It was harvested in 3 different lots, 2 from Clone 115 and 1 from Clone 777. We picked Clone 115 in 2 segments (22.5 BRIX and 24.0 BRIX) in order to obtain wines of different degrees of ripeness and mouthfeel. Clone 777 was harvested in one lot at 23.8 BRIX.

THE WINEMAKING

We destemmed the clusters only allowing for whole berry fermentation. All 3 lots were fermented in separate 1-ton fermenters. After destemming and fermentation was completed, we then pressed the skins with our small half-ton basket press. We calibrated the press at the softest setting in order to treat the wine with delicacy and finesse. The result was phenomenal! Right away the wine's bouquets filled the winery with strawberry scents and herbal spices. The wine was racked only once post Malo-Lactic fermentation. At that point the wine was barrel aged, topped and tasted every 6 weeks. The 3 lots were independently aged in all neutral barrels ranging from 225L to 300L barrel size. Aging in neutral barrels was the best way to express the fresh and vibrant fruity taste of this unique wine. In total the wine was aged for 14 months.

THE TASTE

This estate grown 100% Pinot Noir, picked at perfect ripeness, combines steady taste of earth, flowers and fruit. An excellent Pinot that's rich and deeply flavored. Measuring in at 13.0% alcohol, this wine is light to medium bodied yet packs a brilliant and tasty finish. After a fruity, spicy entry, the wine sinks down dramatically on the mid-palate, offering masses of cherries, raspberries, pomegranates, red currants, cured meats, sautéed mushrooms, spices and sweetly toasted sandalwood. Black cherry, smoke, earth and chocolate intertwine in a remarkably smooth, complex and extended finish. A sensational wine that can be enjoyed right now or aged for 4-6 years.

- Paul Frankel (Winemaker)