

The Paoloni Estate

- Paoloni is a family owned boutique production winery that sits on some of the best land on the northern side of the valley.
- Paolo lives at his vineyard site where he takes great pride in farming close to the earth, organic is just a starting point.
- All wines are made from his estate vineyards, which were planted in succession by Paolo Paoloni himself beginning in 1998. His vineyard sites are more sloped and rolling than most, as well as at a higher elevation than the majority of the valley. His higher elevation sites contain more granite in the soil which results in a higher minerality and less of the saline presence that some of the lower elevation vineyard sites in Valle de Guadalupe occasionally contain.
- Paolo's technique mirrors an old school Italian approach to wine making, which results in a wine with fresh minerality and complex wonderfully nuanced floral aromas.

Total production: 9 wines, 10,000 cases



Nebbiolo 2019 - Paoloni

Tasting Notes and Drinking Window:

Always one of the reference Nebbiolo's from Northern Baja, this is a full bodied wine that carries it's size with elegance thanks to the elegant structure and bright acidity keeping it relatively. In this new vintage the legacy continues but on an ever stronger platform as this iteration clearly **outplays its predecessors.**

825 cases made

Drinking Window: Upon release (with a small decant!) - 10 years

Vintage:

2019

Blend:

100% Nebbiolo

Producer:

Paoloni

Winemaker:

Paolo Paoloni - Italian born, now a Mexican citizen

Vineyards:

Valle de Guadalupe - Estate vineyards located approximately 10 miles from the Pacific on the northwest valley wall at an elevation of 1,200 ft. All original planting vines that were put to soil in 1997 that are direct rooted which makes them less vigorous and their fruit more concentrated. Soil is decomposed granite and red clay.

Winemaking:

Grapes were harvested by hand in the the end of September and fermented over 3 weeks in stainless steel tanks then racked into 1st use French oak barrels and aged for 15 months.

Sulfites: 50 ppm

Farming:

Sustainable

Alcohol:

14%