

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



Chardonnay 2023 - Paoloni

Tasting Notes and Drinking Window:

A wine perfectly tailored to Chardonnay lovers who appreciate the wonders of how this grape presents when aged with stainless steel. Far from the buttery creamy chardonnays that dominate much of the US market, this is a refreshing wine with extremely bright acidity and a touch of saline minerality. Notes of apple, pear, and lemon zest permeate the nose and spill over into a palate that is light-bodied and vivacious with racy acidity.

566 cases made

Drinking window: Upon release - 4 years

Vintage:

2023

Blend:

100% Chardonnay

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 1,000 ft. 20+ year old vines that are direct rooted which makes them less vigorous and their fruit more concentrated. Soil is decomposed granite and red clay.

Winemaking:

Fermented for 3 weeks and then aged in stainless steel tanks.

Sulfites: 30 ppm

Farming:

Sustainable

Alcohol:

12.5%