

The Paoloni Estate

- **Founded:** 1998 by Paolo Paoloni
- **Winemaker:** Paolo Paoloni
- **Winery Location:** Valle de Guadalupe
- **Vineyard details:** Estate vineyard located in Valle de Guadalupe - 1,200 ft (Sangiovese, Montepulciano, Nebbiolo, Brunello, Aglianico, Chardonnay, Cabernet Sauvignon, Merlot, Petit Verdot, Nero D'Avola, and Syrah) Soils are a decomposed granite and red clay.
- **Notes:**
 - 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 1997. 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 World Italian approach to wine making, which results in a wine with fresh minerality and wonderfully nuanced floral aromas.

Total production: 9 wines, 10,000 cases



2023 Rosé - Paoloni

Tasting Notes and Drinking Window:

A Provençal rosé that is as fresh as a summer day is long, this wine drinks like a sunset along the coast of Big Sur. Generous and crisp with aromatics and a finish that make you reassess the limits of satisfaction, this wine is simply delightful. Perhaps the first rosé from the 2023 vintage to arrive in the US from anywhere on the globe, there were unfortunately only 300 cases made. Hopefully some is left when summer arrives!

300 cases made

Drinking window: Upon release - 3 years

Vintage:

2023

Blend:

100% Sangiovese

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. The vines were planted in 1998 and are direct rooted making them less vigorous and their fruit more concentrated. The soil of this undulating vineyard, which is the highest on the valley's northern wall is made up of decomposed granite (sandy) and red clay.

Winemaking:

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

Sulfites: 30 ppm

Farming:

Sustainable

Alcohol:

12.5%