

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



2024 Chardonnay - 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.

300 cases made

Drinking window: Upon release - 4 years

Vintage:

2024

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. 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:

Harvest was at the end of August in what was a long dry and mild summer that at first threatened to not provide enough heat to properly ripen the grapes before the rains and storms of the Fall threatened. Hard to imagine other regions facing the threat of an extended growing season in a moment when global warming is shortening hang time across the planet, but it happened here in 2024. Harvest was by hand, with berries destemmed, crushed and fermented in stainless steel tanks for 3 weeks. After being racked off the lees, the wine was left to settle in stainless tanks for another 2 months before bottling.

Sulfites: 15 ppm at bottling

Farming:

Sustainable

Alcohol:

12.5%