

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



Sangiovese Grosso 2020 - Paoloni

Tasting Notes and Drinking Window:

While regrettably uncommon in the Northern Baja viticultural region, the few 100% Sangiovese wines that can be found are fantastic and this is most definitely one of them. A wine that shows its strength in its elegance and focus rather than its weight and overall mass, this wine is full of the rich and layered spice notes found in the world's best Sangios. Garnet red in the glass with a bouquet of black cherry, red currant, raspberry, and loads of spices give way to a beautifully balanced and nuanced wine on the palate again focused on bright red fruits notes and an array of spices. All of this amounts to this being a fantastic wine for food pairing as it has the structure to push back against rich foods and the rigor to hold up against spicy dishes.

550 cases made

Drinking window: Upon release - 10 years

Vintage:

2020

Blend:

100% Sangiovese Grosso (Brunello clone)

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:

Harvested in the end of September and fermented in stainless steel tanks for 3 weeks, and then racked into 1st use French oak barrels and aged for 8 months.

Sulfites: 80 ppm

Farming:

Sustainable

Alcohol:

14%