

Paoletti Estates Winery

2006 Piccolina Late Harvest, Napa Valley

Vineyard:

The grapes were picked from our estate vineyards on the Silverado Trail and Tubbs Lane in Calistoga. Our Cabernet Sauvignon and Merlot vines thrive in the warm weather climate of Calistoga, and are rooted in clay-based soils that were dry-farmed throughout the growing season, further contributing to the wine's concentration and complexity.

Winemaking and Cellar Practices:

The grapes were left on the vine late into the picking season allowing for full ripeness. The fruit was then handpicked, crushed and pressed. The co-fermented Merlot (66%) and Cabernet Sauvignon (34%) juice was then fortified with the addition of wine spirits and aged in 100% neutral French oak barrels for 22 months.

Characteristics:

Our Late Harvest Piccolina has cherry, raspberry flavors followed with notes of bittersweet Chocolate.

Harvest Date:	October 9, 2006
Harvest Sugar:	28.2 Brix
Total Acidity:	.62/100ml
pH:	3.66
Alcohol:	16.9%
Oak age:	22 months
Case Production:	71 Cases
Bottling Date:	September 4, 2008