

Paoletti Estates Winery

2012 Merlot, Calistoga, Napa Valley

Vineyard:

The grapes are sourced from our estate vineyards on the Silverado Trail and Tubbs Lane in Calistoga, Napa Valley. The Calistoga AVA is the 15th AVA to be approved within the greater Napa Valley appellation. Calistoga's qualifications as an outstanding winemaking area were established when winemaking began shortly after the town was founded in 1857. The AVA is located at the northern end of the Napa Valley at the foot of Mount St. Helena where it has been blessed with a unique micro-climate and deep volcanic soils perfectly suited to vineyards. The growing season is warm to hot, depending upon the time of year; summer temperatures peak to 90°F (32.2°C) and fall to low 50s°F (11°C), the result of marine air from the northwest producing cool afternoon and evening breezes. The soils are almost completely of volcanic origin, soils range from rocky, stony loam on the hillsides, to gravelly or cobbly loams on the alluvial fans, to heavier clay-silt soils in the valley center areas

Winemaking and Cellar Practices:

The grapes were hand-picked, in small lots, at the peak of ripeness, destemmed, cold soaked, fermented to dryness and gently pressed. The wine was then aged in a combination of 40% new French and 60% neutral oak barrels. Select barrel lots were carefully chosen to create our Merlot. Our 2012 bottling is 85% merlot and 15% cabernet sauvignon.

Characteristics:

The 2012 vintage is one of the best in recent history. Ideal weather during the growing season and then right at the end of September a cool period which allowed for intense flavor development without sugar accumulation producing balanced and ripe fruit of extraordinary color and flavor.

Our 2012 merlot has supple, velvety tannins with round black cherry and plum flavors and an incredible finish.

Try these recipes with our 2012 Merlot: pates, charcuterie, spiced nuts, Gruyere crisped potatoes au gratin or merlot beef stew

Harvest Date:	October 2012
Harvest Sugar:	24-25 Brix
Titrateable Acidity:	0.69/100ml
pH:	3.73
Alcohol:	14.8
RS:	0.20 g/100ml
Oak age:	18 months
Bottling Date:	May 2014, 112 cases