

# Paoletti Estates Winery

## 2012 Attilio's, Napa Valley

### **Vineyard:**

The grapes are sourced from both our estate vineyards on Orchard Avenue in the Oak Knoll District Appellation of Napa Valley and on Silverado Trail in Calistoga, Napa Valley. Both are prime Cabernet Sauvignon and syrah growing appellations. Oak Knoll District benefits from an ideal climate featuring morning fog and cool nights. These moderating influences produce one of the longest growing seasons in the Napa Valley, allowing the grapes time to develop concentrated flavors while maintaining acidity. The Calistoga Appellation is warm to hot, depending upon time of year; lower humidity; 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; cool afternoon and evening breezes again producing highly concentrated balanced grapes.

### **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 Attilio's. Our 2012 bottling is 50% cabernet sauvignon and 50% syrah.

### **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 Attilio's, named after Gianni Paoletti's father, is a powerful blend of cabernet sauvignon and syrah. Syrah brings crushed blueberry and asian spice while the cabernet sauvignon brings black cherry, structure and elegant tannins. The combination of the two produces a full bodied lush wine. Try these recipes with our 2012 Attilio's: grilled leg of lamb with rosemary, black pepper polenta, or prosciutto and black pepper quesadilla with rosemary oil.

Harvest Date:	October 2012
Harvest Sugar:	24-25 Brix
Titrateable Acidity:	0.62/100ml
pH:	3.63
Alcohol:	15.3
RS:	0.20 g/100ml
Oak age:	18 months
Bottling Date:	May 2014, 112 case