

Paoletti Estates Winery

2012 Cabernet Sauvignon, Oak Knoll District, Napa Valley

Vineyard:

The grapes are sourced from our estate vineyards on Orchard Avenue in the Oak Knoll District Appellation of Napa Valley, a prime Cabernet Sauvignon growing region. The 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. For well over a century, this region has been recognized for crafting wines of exquisite depth and purity. From their lively aromatics to their lush, graceful flavors, OKD wines have earned international recognition for their vibrant sophistication. Honoring the region's rich history and distinctive terroir, the Oak Knoll District of Napa Valley earned official status as a distinct American Viticultural Area in 2004. Today, OKD wines are celebrated and sought after by wine lovers everywhere.

Winemaking and Cellar Practices:

The grapes were picked by hand, in small lots, at the peak of ripeness, hand sorted, 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 the 2012 OKD Cabernet Sauvignon which is 100% cabernet sauvignon.

Characteristics:

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

Our 2012 OKD Cabernet Sauvignon is a tour de force of plum, currant and black cherry. An expansive full bodied wine with beautifully integrated acidity and tannins, rich and multidimensional with a luscious finish. Pair with: rack of lamb with fig vinaigrette, classic boeuf bourguignon or duck breast with cherry pepper sauce.

Harvest Date:	October 2012
Harvest Sugar:	25 Brix
Titrateable Acidity:	0.67/100ml
pH:	3.68
Alcohol:	15.3
RS:	0.20 g/100ml
Oak age:	18 months
Bottling Date:	May 2014, 112 cases