

Paoletti Estates Winery

2012 Orchard Cuvee, 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 our Orchard Cuvee. Our 2012 bottling is 50% cabernet sauvignon and 50% cabernet franc.

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 Orchard Cuvee is an intense concentrated wine following in the tradition of the great wines of the Bolgheri Sassicaia DOC. Elegant, complex aromas with a rich dense mouth feel, sweet balanced tannins and a long finish with depth and structure. Cabernet sauvignon provides both structure and aromatic complexity with cassis, cedar and tobacco. The cabernet franc component brings a lifted, slightly more floral aroma, and a hint of spice on the palate. Pair with: Osso Bucco, Braised shortribs or Tuscan style veal chops with garlic, rosemary and sage.

Harvest Date:	October 2012
Harvest Sugar:	24-25 Brix
Titrateable Acidity:	0.67/100ml
pH:	3.63
Alcohol:	15.3
RS:	0.20 g/100ml
Oak age:	18 months
Bottling Date:	May 2014, 112 cases