

Paoletti Estates Winery

2013 Bel Bianco Calistoga, Napa Valley

Vineyard:

The grapes are sourced from our estate vineyards on the Silverado Trail 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 estate malbec grapes were hand-picked, in small lots, at the peak of ripeness, destemmed and very, very gently pressed to avoid the extraction of pigments and tannins from the skins. The free run juice was then barrel fermented in neutral oak barrels. The barrels were stirred weekly and aged sur lie for nine months giving the wine its round, rich mouth feel and weight.

Characteristics:

The 2013 vintage was another ideal year producing balanced, ripe fruit of extraordinary color and flavor.

The 2013 Bel Bianco is richer than most whites because it is made from fully ripe malbec grapes. Complex and exotic with aromas and flavors of apricot nectar, white peach and orange blossom.

Bel Bianco's heavier weight and body make it well matched to richer cuisine. Pair with butter poached lobster, green gazpacho with Dungeness crab, fennel rubbed roast chicken, ravioli in white truffle cream sauce, poached salmon with tarragon and lemon crème fraiche sauce.

Harvest Date:	September 2013
Harvest Sugar:	25.0 Brix
Titratable Acidity:	0.54 g/100ml
pH:	3.5
Alcohol:	15.0%
RS:	0.30 g/100ml
Oak age:	9 months
Bottling Date:	May 2014, 112 cases

