

Michael Baldacci – Winemaker, Owner Baldacci Family Vineyards

Exceptional quality wine all begins with a passion. “My passion is one rooted in family,” Michael says, “a passion to produce honest wines that best embody my family’s love for great wine and the unique estate vineyards that we own.”

Though he was born and raised in the Bay Area, Michael Baldacci spent many days as a young boy walking his family’s vineyards. Struck early on by the delicacy with which man and nature must work together to make beautiful wines, Michael returned to Napa Valley as an adult to become part of the team at Baldacci Family Vineyards. New to the business but a veteran of the land, Michael took on a managerial role at the winery after four



years of undergraduate study at Loyola Marymount in Los Angeles. He approached the business with the same goal that his father had nearly twelve years before: to make wines that represent the character of the land, the grapes, and the family’s traditions.

Michael can be found all around the winery, from the cellar to the tasting room, behind a desk or in the vineyards he first walked as a child. “The Stags Leap District is an iconic area of Napa,” he believes, “and our family’s wines strive to show each and every consumer why it is truly the best area in the world to grow world class Cabernet.” This desire to produce outstanding Cabernet Sauvignon wines has kept Michael in the vineyards and in the classroom. He continues to educate himself through UC Davis extension courses as well as to stay active in the industry as a board member of Next Generation and as a committee member with the Napa Valley Vintners. Michael tastes wine regularly in a variety of forums and participates in different winemaking trials that examine the effects of various harvest strategies, fermentation protocols and aging vessels. “Wine is so multi-faceted. The topics in viticulture and enology are always evolving and I participate frequently in tastings that continue to demonstrate the incredible balance between artistry and science.”