

Caraccioli

CELLARS

• 2009 •

BRUT CUVÉE

WINEMAKER MICHEL SALGUES

HARVEST AUGUST 11-23		BRIX AT HARVEST 18.5-19.5
PH. 2.95	TOTAL ACIDITY 1.2%	ALC. 12%
TIRAGE FEBRUARY 2010		DISGORGEMENT MARCH 2014
RELEASE APRIL 2015		SUR LIES AGING 4 YEARS
CORK AGING 16+ MONTHS		BARREL FERMENTATION 40%
CASES 750ML 1,160		CASES 1500ML 115

WINEMAKING

From 2006 through 2010 we worked very closely with Talbott and Hahn to source our Chardonnay and Pinot Noir. The sites we chose showcase the balance and acid we look for in our sparkling wines. All of our grapes are hand harvested into small totes, dis-allowing any premature crushing to occur prior to press.

All sparkling lots are processed in 4 tons press loads, which is optimal when using our Coquard Gravity Press. We utilize extremely light whole cluster pressing, and only take the first 120 gallons/ton. The cuvée begins fermentation in 316 stainless steel tanks, with 40% of the wines finishing the fermentation in neutral French Oak Barrels. The remaining 60% of the cuvee will also see time in Oak, however the fermentation finished prior in stainless tanks. Total time on oak is approximately 2 months.

The cuvée is then racked back to tank, and bottled. The Brut Cuvée is then left to age sur lies for 4 years. Riddled and disgorged in house we age for an additional 16+ months prior to release on cork.



VISIT Dolores Street, between Ocean & 7th CALL 831.622.7722 WEB Caracciolicellars.com