

Caraccioli

CELLARS



2009

CUVÉE NATURE

WINEMAKER MICHEL SALGUES

HARVEST DATE **AUGUST 11-23** BRIX AT HARVEST **18.5-19.5**

PH. **2.95** TOTAL ACIDITY **1.2 G/L** ALC. **12%**

RELEASE **SEPTEMBER 2018** DISGORGEMENT **MARCH 2014**

CORK AGING **16 MONTHS** SUR LIES AGING **4 YEARS**

BARREL FERMENTATION **40%** 750 ML BOTTLES **420**

SLEEPY HOLLOW **60%** Santa Lucia Highlands Chardonnay
VINEYARD **40%** Santa Lucia Highlands Pinot Noir

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, preventing any premature crushing to occur prior to press.

All sparkling lots are processed in four 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. The remaining 60% of the cuvée will also see time in oak, however the fermentation finished prior in stainless tanks. Total time in oak is approximately two months.

The cuvée is racked back to tank and bottled. It is left to age sur lies four years. Each bottle is riddled and hand disgorged in house with no sugar added to the dosage making each bottle a naked, pure expression of our 2009 Brut Cuvée. This very limited bottling showcases amplified structure and fruit intensity.

TASTING NOTES

SIGHT: Pale yellow hue, persistent slow bubble feeding a firm display of mousse.

SMELL: Lemon custard and key lime pie nose with traces of yeast and delicious brioche toas.

TASTE: Crisp Granny Smith apple and Meyer lemon with hints of mineralistic salinity and toasted almond. Persistent integrated acidity balanced with bright citrus through the palate, finishing on a lively lingering note.



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