

Caraccioli

CELLARS



• 2010 •

BRUT CUVÉE

WINEMAKER MICHEL SALGUES

HARVEST AUG 24-27, 2010		BRIX AT HARVEST 18.5-19.3
PH. 2.95	TOTAL ACIDITY 1.2%	ALC. 12%
TIRAGE APRIL 2011		DISGORGEMENT MARCH 2015
RELEASE JANUARY 1, 2017		SUR LIES AGING 4 YEARS
CORK AGING 23 MONTHS		BARREL FERMENTATION 30%
BOTTLES 750ML 1,154		CASES 1500ML 57

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 30% of the wines finishing the fermentation in neutral French Oak Barrels. The remaining 70% 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 23 months prior to release on cork.



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