

# Caraccioli

CELLARS

• 2010 •

## BRUT ROSÉ

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 **AUGUST 2016**      SUR LIES AGING **4 YEARS**

CORK AGING **18 MONTHS**      BARREL FERMENTATION **30%**

CASES 750ML **685**      CASES 1500ML **64**

### 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 PAI 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 nishing the fermentation in neutral French Oak Barrels. The remaining 70% of the cuvee will also see time in Oak, however the fermentation nished prior in stainless tanks. Total time on oak is approximately 2 months.

The cuvée is then racked back to tank, and we will bottle the Brut Cuvée. After the Brut Cuvée is completely bottled we added 2.75% of Pinot Noir from a barrel hand chosen by Michel. The Rosé is then bottled and left to age sur lies for 4 years.

Riddled and disgorged in house we age for an additional 18 months prior to release on cork.



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