

Caraccioli

CELLARS



• 2010 •

CUVÉE NATURE

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 FEBRUARY 2020		SUR LIES AGING 4 YEARS	
CORK AGING 23 MONTHS		BARREL FERMENTATION 30%	
BOTTLES 750ML 298			

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 cuvée 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. It is then left to age sur lies for 4 years. Riddled and hand disgorged in house with no sugar added to the dosage making each bottle a naked pure expression of our 2010 Brut Cuvée. This very limited bottling showcases amplified structure and fruit intensity.

TASTING NOTES

SIGHT: Golden blonde.

SMELL: Green apple and lemon rind coupled with fresh out of the oven sweet Hawaiian roll. Savory notes of bay leaf, basil and hints of saline earthiness.

TASTE: Bright acidity on the front pallet. Notes of honeycomb, dried apricot and lemon rind highlighting an integrated acidity throughout. Granny Smith apple finish while a racy, lengthy acid keeps your mouth watering for another sip.



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