

Caraccioli

CELLARS



• 2012 •

BRUT ROSÉ

WINEMAKER MICHEL SALGUES

HARVEST AUG 22-27, 2012		BRIX AT HARVEST 18.0-18.8	
PH. 3.01	TOTAL ACIDITY 12.6 G/L		ALC. 12%
TIRAGE APRIL 2013		DISGORGEMENT MARCH 2016	
RELEASE OCTOBER, 2017		SUR LIES AGING 3 YEARS	
CORK AGING 12+ MONTHS		BARREL FERMENTATION 30%	
CASES 750 ML 722		CASES 1500 ML 130	

WINEMAKING

From 2006 through 2012 we worked very closely with Talbott and Hahn to source our Chardonnay and Pinot Noir. The sites we chose showcase the balance and acidity we look for in our sparkling wines.

All of our grapes are hand harvested into small totes, disallowing any premature crush to occur prior to press.

All sparkling lots are processed in 4 ton press loads, which is optimal when using the 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 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.

The total time on oak is approximately 2 months.

The cuvée is then racked back to tank and we bottle the Brut Cuvée.

After the Brut Cuvée is completely bottled we added 3% of Pinot Noir from a barrel hand chosen by Michel. The Brut Rosé is then bottled and left to age sur lies for 4 years. Riddled and disgorged in house we age for an additional 12+ months prior to release on cork.



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