

# Caraccioli

CELLARS



• 2013 •

## BRUT CUVÉE

WINEMAKER MICHEL SALGUES

HARVEST **AUG 5-15, 2013** BRIX AT HARVEST **18.3-19.1**

PH. **2.99** TOTAL ACIDITY **12.1 G/L** ALC. **12%**

TIRAGE **4 YEARS** DISGORGEMENT **MARCH 2018**

RELEASE **FEBRUARY 2019**

CORK AGING **-12 MONTHS** BARREL FERMENTATION **40%**

750ML CASES **1,388** 1500ML CASES **76**

CÉPAGE **59% CHARDONNAY, 41% PINOT NOIR**

### WINEMAKING .....

In 2013 we began introducing our Estate Escolle Vineyard Pinot Noir and Chardonnay. Small lots were chosen to highlight the blocks we felt were showing great expression. We integrated this fruit with our lots at Talbott and Hahn to complete our comprehensive blend of Brut Rosé. 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 age in the same barrels, 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. 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.

### TASTING NOTES .....

**SIGHT:** Translucent yellow. Persistent and vigorous pinpoint bubbles; generous mousse. **SMELL:** Rich red and citrus fruits highlighting juicy honey crisp apple and fresh lemon. Yeasty glazed donut; brioche toast balanced with soft florals and chalky minerality. **TASTE:** Racy lime, sugared lemon wedge, pineapple and kumquat fruit notes backed by hints of integrated yeastiness throughout. Very bright and fruit forward, salivating crisp finish.



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