

Caraccioli

CELLARS



2013

BRUT ROSÉ

WINEMAKER MICHEL SALGUES

HARVEST DATE **AUGUST 5-15** 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 **OCTOBER 2018**

CORK AGING **9 MONTHS** BARREL FERMENTATION **40%**

6 PACKS 750 ML **1,048** 3 PACKS 1.5 L **112**

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

WINEMAKING

From 2006 through 2010 we worked very closely with Talbott and 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. After the Brut Cuvée is completely bottled we added 2% of Pinot Noir from a barrel hand chosen by Michel. The Brut Rosé is then bottled and left to age sur lies for 3 years. Riddled and disgorged in house we age for an additional 9+ months prior to release on cork.

TASTING NOTES

SIGHT: Iridescent copper. Fine, persistent and pronounced bubble bead.

SMELL: Fresh orange blossom and candied peach with notes of zested orange and ginger. Aromas of stone-fruits, raspberry, creamy vanilla, caramel and toasted almond highlighted by minerality and salinity.

TASTE: Juicy ripe peach, marmalade jam, candied strawberry, blood orange and clementine sweetness with beaming citrus acidity on the front of the palate. A soft, creamy texture of jasmine and vanilla finishing with a lingering crisp citrus peel acidity.



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