

Caraccioli

CELLARS



• 2013 •

ROSÉ NATURE

WINEMAKER MICHEL SALGUES

HARVEST START AUG 5-15	BRIX AT HARVEST 18.3-19.1
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PH. 2.99	TOTAL ACIDITY 12.1 G/L	ALC. 12%
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TIRAGE 4 YEARS	DISGORGEMENT MARCH 2017
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CORK AGING 9 YEARS	BARREL FERMENTATION 40%
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SUR LIES AGING 3 YEARS	RELEASE SPRING 2025
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750 ML CASES (6 packs) **41**

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 Rosé 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 rosé age in the same barrels, however the fermentation finished prior in stainless tanks. The total time on oak is approximately 2 months.

The rosé is then racked back to tank and we bottle the Brut Rosé. After the Brut Rosé 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 lees for 3 years. Riddled and disgorged by hand with no dosage added back, we age for an additional 9+ years prior to release on cork.



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