

# Caraccioli

CELLARS



2014

## BRUT CUVÉE

WINEMAKER MICHEL SALGUES

HARVEST 7.26.14-8.15.14 BRIX AT HARVEST 17.5-18.2

PH. 3.01 TOTAL ACIDITY 14.4 G/L ALC. 12%

TIRAGE APRIL 2015 RELEASE MARCH 2020

1ST DISGOREMENT FEBRUARY 2018 (504-750ML BOTTLES)

2ND DISGOREMENT MARCH 2019 (11,592-750ML, 693-1.5L BOTTLES)

SUR LIES AGING 4 YEARS CORK AGING -12 MONTHS

BARREL FERMENTATION 30%

750 ML CASES 996 1.5 L CASES 115

### WINEMAKING .....

In 2014 our Estate Escolle Vineyard Pinot Noir and Chardonnay comprised half of the total cuvée. Small lots were chosen to highlight the blocks that were showing great expression. We integrated our Escolle fruit with our lots at Talbott and Hahn to complete our comprehensive blend of Brut Cuvée. 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:** starbright pale wheat, prevalent mousse with persistent present bubbles. **SMELL:** An array of citrus fruits including lemon curd and orange blossom. Notes of yeasty Hawaiian sweet roll bread dough and sugar coated almonds. **TASTE:** Zingy acidity from the front to mid palate. Nuances of crisp honey apple, pithy grapefruit and lively citrus zest. Lingering balanced fruit and acidity on the finish.



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