

Caraccioli

CELLARS



2014

BRUT ROSÉ

WINEMAKER MICHEL SALGUES

HARVEST DATE JULY 26-AUG 15

BRIX AT HARVEST 18.4

PH. 3.01

TOTAL ACIDITY 11.4 G/L

ALC. 12%

TIRAGE APRIL 2015

DISGORGEMENT MARCH 2019

RELEASE OCTOBER 2019

SUR LIES AGING 4 YEARS

BARREL FERMENTATION 30%

CÉPAGE 60% CHARDONNAY, 40% PINOT NOIR

CASES 750 ML (6 BTLs) 1,873

CASES 1.5 L (3 BTLs) 152

WINEMAKING

In 2013 we started introducing our estate Pinot Noir and Chardonnay from Escolle Vineyard. Small lots were chosen to highlight the blocks showing great expression. We integrated this fruit with our lots at Talbott and Hahn to complete our comprehensive blend for Brut Rosé. The sites we chose showcase the balance and acidity we look for in our sparkling wines. All grapes were hand harvested into small totes, disallowing any premature crush prior to press.

All sparkling lots were processed in four ton press loads, which is optimal when using the Coquard PAI Gravity Press. We utilized extremely light, whole cluster pressing and only took the first 120 gallons/ton. The cuvée began fermentation in 316 stainless steel tanks with 40% of the wine finishing the fermentation in neutral French oak barrels. The remaining 60% of the cuvée aged in the same barrels, however the fermentation finished prior in stainless tanks. The total time on oak was approximately two months.

The cuvée was then racked back to tank and the Brut Cuvée was bottled first. Following the completion of the Brut Cuvée, we added 1.5% of Pinot Noir from a barrel hand chosen by Michel. The Brut Rosé was then bottled and left to age sur lies for four years. Riddled and disgorged in house, we aged for over nine months prior to release on cork.

TASTING NOTES

SIGHT: Eye catching coral; minuscule, persistent bubble bead with a full pronounced mousse. **SMELL:** Ripe tangerine zest, Meyer lemon, and honeycomb with hints of toasted meringue. Notes of juicy strawberry, ripe peach pit and flowering hibiscus tea. **TASTE:** Vibrant acidity on the front palate, soft and round throughout showcasing notes of freshly picked white peach, kiwi, strawberry, and sugared lime. Graceful, long fruit finish leaving subtle tastes of key lime and strawberry.



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