

Caraccioli

CELLARS



• 2014 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 8-16**

BRIX AT HARVEST **23.8**

TOTAL ACIDITY **7.1 G/L**

ALCOHOL **14%**

PH. **3.20**

750 ML CASES **417**

AGING **8 MONTHS NEUTRAL FRENCH OAK**

100% ESTATE **ESCOLLE VINEYARD**

WINEMAKING

Harvested in September, our Chardonnay is comprised of 2 clones (95 & 76) and pulled from our estate Escolle Vineyard. The grapes are whole cluster pressed into stainless steel fermenters. The wine finishes fermentation in neutral French oak where they remain for ~3 months. The wine was racked and bottled in early spring of 2015 and released in summer of 2017.



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