

Caraccioli

CELLARS



• 2014 •

PINOT NOIR

HARVEST DATE **SEPTEMBER 1-3**

BRIX AT HARVEST **24.6**

TOTAL ACIDITY **6.4 G/L**

ALCOHOL **14%**

PH. **3.51**

AGING **8 MONTHS FRENCH OAK**
(15% NEW, 85% NEUTRAL)

750 ML CASES **416**

1500 ML CASES **15**

WINEMAKING

Harvested in early September, our first 100% Escolle estate Pinot Noir is comprised of 4 clones: 113, 115, 777, & 667. Hand harvested into small 25lb. totes, then sorted and gently de-stemmed. The grapes undergo small-lot fermentation. After fermentation, they are pressed off directly into barrels and remain in French oak for 8 months. While in barrel, the wine undergoes malolactic fermentation. It was racked and bottled in early summer of 2015 and released in summer of 2017.

TASTING NOTES

SIGHT: Bright garnet.

SMELL: Supple blue and black fruit, baked cherry pie, and sweet fig. Subtle pepper notes.

TASTE: Strawberry, black cherry and cranberry displaying terroir notes throughout. Super smooth and balanced, mild acidity. Long-lasting finish.



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