

# Caraccioli

CELLARS

2015

## BRUT CUVÉE

WINEMAKER MICHEL SALGUES

HARVEST 7.27-8.7.15 BRIX AT HARVEST -19.0

PH. 2.98 TOTAL ACIDITY 12.0 G/L ALC. 12%

DOSAGE 8.0 G/L VINEYARD (ESTATE) ESCOLLE

TIRAGE MARCH 2016 DISGORGEMENT MARCH 2020

RELEASE OCTOBER 1, 2021 SUR LIES AGING -4 YEARS

CORK AGING -1 YEAR BARREL FERMENTATION 20%

CASES 750 ML (6 BTLS) 815 CASES 1.5 L (3 BTLS) 170

### WINEMAKING .....

In 2015 our estate Escolle Vineyard Pinot Noir and Chardonnay comprise 100% of the total cuvée. This is the first vintage the sparkling cuvée transitioned to completely estate fruit. All grapes are hand harvested into small totes, disallowing any premature crush prior to press.

All sparkling lots are processed in four 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 stainless steel tanks with 20% of the wines finishing the fermentation in neutral French oak barrels. The remaining 80% of the cuvée undergo similar oak aging once the primary fermentation is complete. The total time on oak is approximately two months.

The cuvée is racked back to tank and we bottle the Brut Cuvée. The Brut Cuvée is left to age sur lies for four years. Riddled and disgorged in house, the wine ages on cork for an additional 18 months prior to release.

### FARMING PRACTICES .....

Escolle is farmed sustainably and is SIP certified. Irrigation is used very sparingly if at all; most vintages are completely dry farmed. While not organically certified many practices are aligned including no herbicide use.

### TASTING NOTES .....

**SIGHT:** Pale Golden color, miniscule bubbles coming from the core with a pronounced yet fine mousse. **SMELL:** Nuanced fruit aromas including Macintosh apple, ripe apricot and lemon zest. Underpinning floral notes enhanced with rich vanilla, creamy lemon and honeycomb. **TASTE:** Opens with crisp savory acidity on the front palate. Well structured mouth feel, delivers tastes of citrus and stone fruit with hints of oyster shell minerality. Finishing with a soft creamy, well integrated lingering acidity.



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