

Caraccioli

CELLARS



2015

BRUT ROSÉ

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 FEBRUARY 2021		SUR LIES AGING -4 YEARS	
CORK AGING -1 YEAR		BARREL FERMENTATION 20%	
CASES 750 ML (6 BTLs) 835		CASES 1.5 L (3 BTLs) 225	

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 added 1.5% still red wine that showcases the bright red fruit. The Brut Rosé is left to age sur lies for four years. Riddled and disgorged in house, the wine ages on cork for an additional 12 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: Translucent salmon with radiant peach undertones. Fine, energetic and pronounced mousse. **SMELL:** Aromas of raspberry sorbet, strawberry, watermelon and tangerine zest. Hints of jasmine and honeycomb. **TASTE:** Bright and complex acidity on the front palate wrapped in elements of citrus. Bursts of juicy raspberry and stone fruit balanced with a subtle, risp finish.



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