

# Caraccioli

CELLARS



• 2015 •

## CHARDONNAY

HARVEST DATE **AUGUST 27-31**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **7.7 G/L**

ALCOHOL **13.9%**

PH. **3.14**

750 ML CASES **452**

AGING **3 MONTHS NEUTRAL FRENCH OAK**

### WINEMAKING

Harvested in late August, our Chardonnay is comprised of two clones (96 & 76) and hand harvested into small 25 pound totes. The grapes are pressed whole cluster into stainless steel fermenters. The wine finishes fermentation in neutral French oak where it remains for nearly three months. The wine was racked and bottled in February of 2016 and released in early spring of 2018.

### TASTING NOTES

**SIGHT:** Bright, pale straw.

**SMELL:** Aromatic tropical fruit notes with underlying hints of limestone and chalk minerality. Candied peaches and pears with a light touch of vanilla and butterscotch.

**TASTE:** Soft and integrated fruit; expressing a fruity mouth feel while highlighting mineralistic salinity. Lovely bursts of acid on the palate leading to a mellow and long finish.



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