

Caraccioli

CELLARS



• 2015 •

PINOT NOIR

HARVEST DATE **AUGUST 18-27**

BRIX AT HARVEST **23.4**

TOTAL ACIDITY **6.4 G/L**

ALCOHOL **13.8%**

PH. **3.58**

AGING **9 MONTHS FRENCH OAK**
(20% NEW, 80% NEUTRAL)

750 ML CASES **353**

1500 ML CASES **15**

WINEMAKING

Harvested in late August, our Pinot Noir is comprised of three clones (115, 667, 777) and hand harvested at night into small 25 pound totes. The grapes are hand sorted, gently de-stemmed, and undergo small-lot fermentation. After fermentation they are pressed off directly into barrels and remain in oak for nine months. While in barrel the wine undergoes malolactic fermentation. It was racked and bottled in late May of 2016 and released in early spring of 2018.

TASTING NOTES

SIGHT: Deep ruby and violet tones.

SMELL: Highly expressive blackberry, blueberry, and black cherry fruit with subtle aromas of smoky campfire, nutmeg and sweet fig.

TASTE: Opulent cranberry and cherry balanced with tantalizing and lingering acidity. The end palate finishes rich, long, and slow: staying with you and urging another sip.



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