

Caraccioli

CELLARS



• 2016 •

BLANC DE BLANCS

WINEMAKER MICHEL SALGUES

HARVEST 8.1.2016

BRIX AT HARVEST 19.3

PH. 3.01

TOTAL ACIDITY 12.1 G/L

ALC. 12%

TIRAGE MARCH 24, 2017

RELEASE FALL 2022

1ST DISGOREMENT APRIL 2021

SUR LIES AGING 48 MONTHS

750 ML CASES 110

VITICULTURAL PRACTICES

Escolle is sustainably certified (SIP) and utilizes minimal intervention practices throughout the vineyard. No herbicides are used on Escolle, as all weeds are removed manually with either a weed knife or by hand. Minimal to no irrigation is utilized unless an extreme vintage takes place. A healthy cover crop is established to minimize any erosion and aids in ideal canopy vigor.

WINEMAKING

As of 2015 our estate Escolle Vineyard Pinot Noir and Chardonnay comprise 100% of Caraccioli Cellars total production. 2016 is the second vintage the sparkling cuvée transitioned to completely estate fruit. All grapes are hand harvested into small totes, disallowing any premature crush prior to press and preventing oxidation.

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 use the first 120 gallons/ton.

The Blanc de Blancs begins fermentation in stainless steel tanks utilizing a specific yeast strain chosen specifically for our sparkling project. Once dry, the cuvee is aged in neutral French Oak for 3 months. Due to the extremely low pH, the wines never undergo malolactic fermentation.

The cuvée is racked back to tank, cold-stabilized and bottled. The Blanc de Blancs is only produced in the best of vintages and made in extremely limited quantities. Once in the bottle each vintage 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.



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