

Caraccioli

CELLARS



• 2016 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 4-8**

BRIX AT HARVEST **24.1**

TOTAL ACIDITY **8.1 g/L**

ALCOHOL **14.1%**

PH. **3.21**

750 ML CASES **486**

OAK AGING **3 MONTHS, 30% NEW**

WINEMAKING

Harvested in early September, 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 2017 and released in Fall of 2018.

TASTING NOTES

SIGHT: Light straw, pale yellow.

SMELL: Bright expression of lemon citrus notes with honeycomb, ripe peaches and floral jasmine aromas.

TASTE: Integrated, crisp stone fruit with soft and supple mouthfeel mid-palate. Rich presence of salinity and mellow, creamy finish.



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