

Caraccioli

CELLARS



2017

BLANC DE BLANCS

HARVEST	8.14.2017	BRIX AT HARVEST	19.2
PH.	2.85	TOTAL ACIDITY	12.1 G/L
		ALC.	12%
TIRAGE	MARCH 2, 2018	RELEASE	FALL 2023
1ST DISGOREMENT			
MAY 2022			
SUR LIES AGING	50 MONTHS	750 ML CASES (6 packs)	246

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. 2017 is the third 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 is 100% Chardonnay and 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.

