

Caraccioli

CELLARS



• 2017 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 6-21**

BRIX AT HARVEST **24.4**

TOTAL ACIDITY **8.5 G/L**

ALCOHOL **13.9%**

PH. **3.2**

750 ML CASES **397**

OAK AGING **~4 MONTHS, 100% NEW FRENCH**

CLONES **HYDE, 17, 76**

BOTTLE DATE **3.28.18**

WINEMAKING

Harvested in September, our Chardonnay is comprised of three clones (Hyde, 17 & 76) and hand harvested into small 25 pound totes. The grapes are pressed whole cluster into stainless steel fermenters. The wine finishes fermentation in 100% French oak where it remains for nearly four months. The wine was racked and bottled in February of 2018 and released in Fall of 2019.

TASTING NOTES

SIGHT: Brilliant, pale yellow.

SMELL: Aromas of honeydew melon, yellow apple, and jasmine flower. Murmurs of caramel and lemon citrus.

TASTE: Candied lemon, baked apple, and juicy pear. Gentle touches of mineral integrated with stone and citrus fruits. Smooth and long lasting.



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