

# Caraccioli

CELLARS



2018

## CHARDONNAY

HARVEST DATE **SEPTEMBER 17 - 24**

BRIX AT HARVEST **22.8**

TOTAL ACIDITY **8.5 G/L**

ALCOHOL **13.9%**

PH. **3.12**

750 ML CASES **614**

OAK AGING **4 MONTHS, 80% NEW FRENCH OAK**

CLONES **HYDE, 76, 17**

BOTTLE DATE **3.6.19**

### WINEMAKING .....

Harvest occurred in mid-September. Lots were pressed to roughly 135 gallons/ton in the horizontal hydraulic Coquard Champagne press. The clonal blend is 50% Hyde, 25% Clone 76, and 25% Clone 17. The lot of Clone 76 was destemmed and received 24 hours of skin contact prior to pressing. All lots were fermented separately in stainless steel until dry and then aged on a small portion of their lees for 4 months in 80% new French Oak Puncheons. They were then racked, filtered and bottled.

### TASTING NOTES .....

**SIGHT:** Pale straw, light golden hue. **SMELL:** Lemon meringue, honey dew melon along with tropical pineapple, kiwi, lychee and guava. A flirty balance of fruit, delicate white jasmine flower and salty sea. **TASTE:** Creamy mouthfeel coupled with structural integrated fruit throughout the sip. Fruit notes reminiscent of green apple, pear, pineapple, candied peach and nectarine. Soft florals balanced with a brined mid palate acidity, mouth watering finish that showcases the bright fruit.

### ACCOLADES .....

**94 PTS – WINE ENTHUSIAST**



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