

Caraccioli

CELLARS



• 2018 •

EL BEC

HARVEST DATE **SEPTEMBER 8, 2018**

BRIX AT HARVEST **24.2**

TOTAL ACIDITY **6.2 G/L**

ALCOHOL **13%**

PH. **3.49**

OAK AGING **40% NEW FRENCH OAK, 11 MONTHS**

FILTRATION **UNFINED / UNFILTERED**

CLONES **943**

750 ML CASES **139**

WINEMAKING

Harvested in early September, the El Bec Pinot Noir is composed entirely of clone 943 and hand harvested at night into small 25 pound totes. The grapes are hand sorted, gently de-stemmed, and undergo small-lot fermentation. After fermentation they are pressed off directly into barrels and remain in oak for eleven months. While in barrel the wine undergoes malolactic fermentation. It was racked and bottled in early September of 2019 and released in fall of 2021.

TASTING NOTES

SIGHT: Deep ruby bordering on garnet.

SMELL: Mixed spice and earthy, savory complexities coupled with intense ripe blackberry and huckleberry notes. Aromas of dried rose petal and crushed, full-stemmed lavender beckon your senses with every swirl.

TASTE: Intense flavors of juicy wild blackberry and rhubarb balanced with savory clove and allspice. Its grippy texture coats the palate and teases with soft tannin and pronounced acid that draws you in for another sip. Elegant, long and velvety finish.



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