

Caraccioli

CELLARS

• 2018 •

ELEVATED



HARVEST DATE 9.10.18	BRIX AT HARVEST 23.7
TOTAL ACIDITY 6.4 G/L	ALCOHOL 13.4%
PH. 3.41	BOTTLE DATE 9.5.19
750 ML CASES 180	1500 ML CASES 10
OAK AGING 12 MONTHS, 30% NEW FRENCH OAK	
CLONES 777, 667, 115, 828, POM 4, SWAN	

WINEMAKING

Harvested in early September, Elevated is comprised of six clones (777, 667, 115, 828, Pom 4, Swan) grown in contiguous rows. Each row is hand harvested on the same night into small 25 pound totes. The grapes are hand sorted, gently de-stemmed, and undergo a full lot co-fermentation in small stainless steel round open top tanks. After fermentation they are pressed off directly into barrels and remain in oak for 12 months. Only free run barrels are utilized for the final blend. The wine was racked and bottled in fall 2019 and released in spring 2021.

TASTING NOTES

SIGHT: Pale ruby. **SMELL:** Lush cherry nose with elaborate aromas reminiscent of blackberry, currants and a bit of pomegranate. **TASTE:** The palate is marked by deep cherry, plum and berry notes with savory undertones and a touch of minerality. Long, soft mouth coating tannins round out this balanced and complete expression of Pinot Noir.



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