

Caraccioli

CELLARS

• 2018 •

PINOT NOIR

HARVEST DATE **SEPTEMBER 11 - 18**

BRIX AT HARVEST **23.7**

TOTAL ACIDITY **6.3 g/L**

ALCOHOL **13.3%**

PH. **3.51**

BOTTLE DATE **7.3.19**

750 ML CASES **707**

1500 ML CASES **40**

OAK AGING **9 MONTHS, 20% NEW FRENCH, 80% NEUTRAL**

CLONES **155, 667, 777, POMMARD 4**

WINEMAKING

Harvest occurred in mid-September. We were able to achieve optimal hang times similar to pre-drought vintages. Our Pinot Noir consists of four clones (115, 667, 777 and Pommard 4) and was hand harvested at night into small 25 pound totes. They fermented in 2-ton stainless open-top fermenters and were punched-down twice daily by hand. The grapes were hand sorted, gently de-stemmed and underwent small-lot fermentation. After fermentation they were pressed off directly into 20% New French Oak barrels and remained in barrel for nine months. Lots were kept separate and processed according to clone and block location with 6% of the final blend fermented whole cluster. There were minimal SO2 additions at crush and through elevage.

TASTING NOTES

SIGHT: Deep ruby red. **SMELL:** Rich and luscious nose. Balanced hints of spice, earth and fruit. Cherry cola, plum, dried cranberry, black pepper, cinnamon and notes of savory chaparral throughout. **TASTE:** Big and bold in the mouth. Luxardo, Bing and black cherry cola along with raspberry and fig. Complex soft tannin on the front palate, structured acidity through the lengthy, strong finish.

ACCOLADES

95 PTS – WINE ENTHUSIAST



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