

Caraccioli

CELLARS



• 2018 •

ROSÉ OF PINOT NOIR

HARVEST DATE **9.13.2018**

BRIX AT HARVEST **22.5**

BOTTLED **1.8.2019**

TOTAL ACIDITY **7.8 G/L**

PH. **3.14**

ALC. **12.8%**

500 ML CASES **459**

1500 ML CASES **95**

WINEMAKING

Four clones were chosen from our estate Escolle vineyard: 828,115, 777 & Pommard. The grapes were hand harvested into small totes and transferred whole cluster directly to the press and ran at a very light cycle pressing only 120g/t.

The juice was settled overnight and then racked off, with fermentation finishing in 15 days. Post fermentation we blend in 2% of Chardonnay vin clair from our sparkling program for added freshness and levity.

TASTING NOTES

SIGHT: Pale pink and salmon hues.

SMELL: Fruit forward notes highlighting peach, strawberry, clementine and grated orange zest with subtle nuances of ripe cherry and watermelon. Floral notes of white flowers and rose petals. A small bit of salinity on the nose, hinting at pink Himalayan Sea salt.

TASTE: Green apple, watermelon, white peach and kiwi fruit notes with a sneaky soft acidity on the front of the palate and powerful fruit/acid crisp lingering finish.



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