

Caraccioli

CELLARS



• 2019 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 12 - 17**

BRIX AT HARVEST **23.2**

TOTAL ACIDITY **8.5 G/L**

ALCOHOL **13.42%**

PH. **3.16**

OAK AGING **5 MONTHS, 50% NEW FRENCH OAK**

750 ML CASES **473**

CLONES **HYDE, 17, 76**

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 5 months in 50% new French Oak puncheons. They were then racked, filtered and bottled.



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