

Caraccioli

CELLARS



2019

ELEVATED

HARVEST DATE 9.13.19	BRIX AT HARVEST 23.9
TOTAL ACIDITY 6.4 G/L	ALCOHOL 13.4%
PH. 3.62	BOTTLED FALL 2020
750 ML CASES 141	1500 ML CASES 10
RELEASE FALL 2022	CORK AGING 24 MONTHS

OAK AGING **12 MONTHS, 40% NEW FRENCH OAK**

CLONES **777, 667, 115, 828, POM 4, SWAN**

WINEMAKING

Harvested in early September, Elevated is composed 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 2020 and released in Fall 2022.



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