

Caraccioli

CELLARS



• 2019 •

PINOT NOIR

HARVEST DATE **SEPTEMBER 6 - 16**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **6.3 G/L**

ALCOHOL **13.31%**

PH. **3.50**

OAK AGING **20% NEW FRENCH OAK**

750 ML CASES **702**

1500 ML CASES **40**

CLONES **777, 667, 115, 943 -8% WHOLE CLUSTER**

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 943) 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 8% of the final blend fermented whole cluster. There were minimal SO₂ additions at crush and through élevage.



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