

Caraccioli

CELLARS



• 2019 •

ROSÉ OF PINOT NOIR

HARVEST DATE **9.7.2019**

BRIX AT HARVEST **22.5**

BOTTLED **1.29.2020**

TOTAL ACIDITY **8.3 G/L**

PH. **3.18**

ALC. **12.95%**

500 ML CASES **565**

1500 ML CASES **75**

WINEMAKING

In 2019, four clones were chosen from our estate Escolle vineyard: 667, 2A, 236, 828. The grapes were hand-harvested into small totes and transferred whole cluster directly to the press. In order to achieve the optimal chemistry, Scott continued to calculate the projected acid and alcohol throughout that night's harvest. Ensuring the perfect balance allows the distinct character of Escolle to shine through. All lots were pressed to the first 120 gallons/ton, which allows for optimal fruit freshness and bright expression. The juice was settled overnight and then racked off, with fermentation finishing in 21 days. Post-fermentation 50 gallons of Chardonnay vin clair from our sparkling program was blended back for added freshness and levity.

TASTING NOTES

SIGHT: Clear pale peach.

SMELL: Juicy ripe, freshly picked strawberries with hints of watermelon and sweet mandarine fruit. Soft floral notes of cherry blossoms and red rose tea.

TASTE: Mouthwatering soft acidity that beckons another sip. Hints of kiwi fruit, grapefruit rind, and macerated strawberries. Crisp, lingering fruit-forward finish.



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