

# Caraccioli

CELLARS



• 2019 •

## SYRAH

HARVEST DATE **OCTOBER 7**

BRIX AT HARVEST **24.2**

TOTAL ACIDITY **6.6 G/L**

ALCOHOL **13.15%**

PH. **3.64**

OAK AGING **14 MONTHS, NEUTRAL FRENCH OAK**

750 ML CASES **258**

CLONES **ALBAN-1 & ALBAN,  
POWER BLOCK -25% WHOLE CLUSTER**

### WINEMAKING

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The syrah was hand harvested into small 25 pound totes on October 7th, 2019. The grapes were then hand sorted, destemmed, and underwent fermentation in stainless steel round open top tanks. After fermentation they are pressed off directly into barrels and remain in oak for 14 months. The wine was racked and bottled winter 2021 and released in spring 2022.



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