

Caraccioli

CELLARS



• 2020 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 17, 2020**

BRIX AT HARVEST **23.0**

TOTAL ACIDITY **6.7 G/L**

ALCOHOL **14.1%**

PH. **3.29**

OAK AGING **4 MONTHS, 80% NEW FRENCH OAK**

750 ML CASES **450**

CLONES **HYDE, 76, 17**

WINEMAKING

Harvested occurred in mid-September. Lots were pressed to roughly 135 gallons/ton in the horizontal hydraulic Coquard Champagne press. The Clonal blend is 60% Hyde, 25% clone 76, and 15% clone 17. All lots were fermented separately in stainless steel until dry and then aged on a small portion of fine lees for 4 months in 80% new French Oak Puncheons. They were then racked, filtered and bottled.



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