

# Caraccioli

CELLARS



2020

## ROSÉ OF PINOT NOIR

HARVEST DATE **SEPTEMBER 10TH**

BRIX AT HARVEST **22.0**

TOTAL ACIDITY **6.0 G/L**

ALCOHOL **12.88%**

PH. **3.32**

BOTTLE DATE **1.7.21**

500 ML CASES **488**

1500 ML CASES **96**

CLONES **236, 667, 777, POMMARD, 2A**

AMOUNT OF VINCLAIR **4%**

### WINEMAKING

In 2020, four clones were chosen from our estate Escolle vineyard: 667, 2A, 236, Pommard 4. 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 40 gallons of Chardonnay vin clair from our sparkling program was blended back for added freshness and levity.

### TASTING NOTES

**SIGHT:** Vibrant pale pink. **SMELL:** Pure and expressive bouquet of melon particularly sweet watermelon and ripe honeydew. Secondary notes of lychee, mandarin and an overall pleasing citrus. **TASTE:** Elegant and refreshing while also soft and bright. Flavors of melon, ripe kiwi and an assortment of tropical fruit. Highly quaffable with crisp and lengthy mouthwatering finish.



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