

Caraccioli

CELLARS



• 2021 •

CHARDONNAY

HARVEST DATE **SEPTEMBER 24-25**

BRIX AT HARVEST **24.0**

TOTAL ACIDITY **8.6 G/L**

ALCOHOL **14%**

PH. **3.16**

OAK AGING **50% NEW FRENCH PUNCHEONS**

CLONES **HYDE, 76, 17**

BOTTLED **3.8.22**

RELEASE **SPRING 2024**

750 ML CASES **401**

WINEMAKING

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Grapes were hand harvested into 25-pound totes. The lots were pressed to roughly 135 gallons/ton in our 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 in 50% new French oak puncheons for roughly four months. They were then racked, filtered and bottled.



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