

Caraccioli

CELLARS



2021

GAMAY NOIR

HARVEST DATE **OCTOBER 2, 2021**

BRIX AT HARVEST **23.9**

TOTAL ACIDITY **6.0 G/L**

ALCOHOL **13.3%**

PH. **3.51**

OAK AGING **6 MONTHS, NEUTRAL FRENCH OAK**

750 ML CASES **214**

BOTTLED **MAY 12, 2021**

CLONES **358**

WINEMAKING

Our Gamay was hand harvested into small yellow totes at night. Most of the fruit was destemmed, however 20% remained whole cluster. The fermentation occurred in small stainless steel open top tanks and was punched down daily. Once dry, it was racked to neutral French oak puncheons and aged for six months before bottling.

ACCOLADES

94 PTS WINEENTHUSIAST

