

Caraccioli

CELLARS



2021

PASSETOUTGRAIN

HARVEST DATE **OCTOBER 2, 2021**

BRIX AT HARVEST **24.3**

TOTAL ACIDITY **5.6 G/L**

ALCOHOL **14.1%**

PH. **3.59**

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

750 ML CASES **51**

BOTTLED **MAY 12, 2021**

CLONES **PINOT NOIR 777, GAMAY 358**

WINEMAKING

Our Passetoutgrain is a 50/50 blend of Pinot Noir and Gamay. We chose the 777 Pinot Noir from block C5 to complement the chemistry of the Gamay. They were both harvested into yellow totes on the same night. The Gamay was fully destemmed; the Pinot Noir was mostly destemmed with 20% remaining whole cluster. Both the Pinot Noir and Gamay were loaded into a small 1T stainless steel fermentation tank and punched down daily. Once dry, the wine was racked to a neutral French oak puncheon and aged for six months before bottling.

ACCOLADES

96 PTS WINEENTHUSIAST



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