

Caraccioli

CELLARS

2021

ROSÉ OF PINOT NOIR

HARVEST DATE **SEPTEMBER 17TH**

BRIX AT HARVEST **21.3**

TOTAL ACIDITY **8.0 G/L**

ALCOHOL **12.2%**

PH. **3.04**

BOTTLE DATE **3.8.22**

500 ML CASES **482**

1500 ML CASES **98**

CLONES **2A, 943, 667, 236, POMM 4**

AMOUNT OF VINCLAIR **1%**

WINEMAKING

In 2021, five clones were chosen from our estate Escolle vineyard: 667, 2A, 236, 943 and 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 13 days. Post-fermentation 40 gallons of Chardonnay vin clair from our sparkling program was blended back for added freshness and levity.

TASTING NOTES

SIGHT: Pale blush with copper undertones. **SMELL:** Subtle notes of ripe strawberry, watermelon, orange blossom intertwined with pink himalayan sea salt. **TASTE:** Summer in a glass! Delicate fruit nuances coupled with crisp minerality and freshness on the mid palate. Tangy vibrant finish leaves you desiring sip after sip.



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