

# Caraccioli

CELLARS



2021

## SYRAH

HARVEST DATE **OCTOBER 4 & 11**

BRIX AT HARVEST **24.0**

TOTAL ACIDITY **5.7 G/L**

ALCOHOL **13.91%**

PH. **3.7**

OAK AGING **14 MONTHS, NEUTRAL FRENCH OAK**

CLONES **ALBAN-1, ALBAN-POWER BLOCK,  
174 & 470**

BOTTLED **1.16.23**

RELEASE **SPRING 2024**

750 ML CASES **299**

### WINEMAKING

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Grapes were hand harvested into 25-pound totes. The blend consists of four clones: Alban-1, Alban-Powerblock, 174 and 470.

The grapes were hand sorted, de-stemmed and underwent fermentation in stainless steel round open-top tanks with 25% remaining whole cluster. After fermentation each lot was pressed off directly into barrels and remained in neutral French oak for 14 months. The wine was racked and bottled in January 2023 and will be released in spring 2024.



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