

# Caraccioli

CELLARS



2022

## GAMAY NOIR

HARVEST DATE **SEPTEMBER 8 & 21**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **5.9 G/L**

ALCOHOL **13.5%**

PH. **3.56**

OAK AGING **66% NEUTRAL FRENCH,  
33% CONCRETE**

BOTTLED **5.30.23**

RELEASE **FALL 2023**

750 ML CASES **473**

### WINEMAKING

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Grapes were hand harvested into small yellow totes at night. Most of the fruit was destemmed, however 35% remained whole cluster. The fermentation occurred in small stainless steel open top tanks and was punched down daily, while one lot of Clone 5 was fermented carbonic. Once dry, it was racked to neutral French oak puncheons and one third of the lot was aged in a concrete egg-shaped amphora for eight months before bottling.



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