

# Caraccioli

CELLARS



2022

## PASSETOUTGRAIN

HARVEST DATE **SEPTEMBER 8, 2022**

BRIX AT HARVEST **24.0**

TOTAL ACIDITY **5.8 G/L**

ALCOHOL **13.4%**

PH. **3.65**

OAK AGING **20% NEW FRENCH OAK, 6 MONTHS**

CLONES **PINOT NOIR 943, GAMAY 358**

BOTTLED **MAY 30, 2023**

RELEASE **SPRING 2024**

750 ML CASES **103**

### WINEMAKING

Our Passetoutgrain is 60% Pinot Noir and 40% Gamay Noir. We chose the clone 943 Pinot Noir from block T4 to complement the chemistry of the Gamay. They were both harvested into yellow totes on the same night. The Gamay was fully destemmed and the Pinot Noir mostly destemmed with 15% whole cluster. Both were loaded into a small 2T stainless fermentation tank and punched down daily. Once dry, the wine was racked to 20% new French oak and aged for six months before bottling.



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