

# Caraccioli

CELLARS



2022

## PINOT NOIR

HARVEST DATE **SEPTEMBER 3-13**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **5.6 G/L**

ALCOHOL **13.2%**

PH. **3.72**

OAK **35% NEW FRENCH OAK**

AGING **11 MONTHS**

WHOLE CLUSTER **15%**

RELEASE **SPRING 2025**

750 ML CASES **680**

1500 ML CASES **40**

### WINEMAKING

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Grapes were hand harvested at night into 25-pound totes. We were able to achieve optimal hang times similar to pre-drought vintages. The blend consists of four clones: 115, 667, 777 and 943. The grapes were hand sorted, gently de-stemmed and underwent small-lot fermentation. They fermented in two-ton stainless steel open-top fermenters and were punched down twice daily by hand. After fermentation, they were pressed off directly into 35% new French oak barrels and remained in barrel for 11 months. Lots were kept separate and processed according to clone and block location with 15% of the final blend fermented whole cluster. There were minimal sulfur dioxide additions at crush or through elevage and no fining or filtering.



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