

Caraccioli

CELLARS



2022

ROSÉ OF PINOT NOIR

HARVEST DATE **SEPTEMBER 3, 2022**

BRIX AT HARVEST **22.2**

TOTAL ACIDITY **8.6 G/L**

ALCOHOL **12.2%**

PH. **3.08**

BOTTLE DATE **1.16.23**

CLONES **PINOT NOIR 236 & 667**

AMOUNT OF VINCLAIR **1%**

WINEMAKING

In 2022, two clones were chosen from our estate Escolle vineyard: 667, 236. 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 and pulled from three separate blocks. 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.



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