

Caraccioli

CELLARS



2023

GAMAY NOIR

HARVEST DATE **OCTOBER 19**

BRIX AT HARVEST **23.0**

TOTAL ACIDITY **6.4 G/L**

ALCOHOL **13.0%**

PH. **3.49**

OAK AGING **NEUTRAL PUNCHEON
& CONCRETE EGG**

WHOLE CLUSTER **40%**

RELEASE **SPRING 2025**

AGING **7 MONTHS**

750 ML CASES **307**

WINEMAKING

.....

Grapes were hand harvested into small yellow totes at night. Most of the fruit was destemmed, however 40% remained whole cluster. The fermentation occurred in small stainless-steel open top tanks and was punched down daily, while one lot 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 seven months prior to bottling.



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