

Caraccioli

CELLARS



2024

ROSÉ OF PINOT NOIR

HARVEST DATE **SEPTEMBER 11, 2024**

BRIX AT HARVEST **22.0**

TOTAL ACIDITY **8.3 G/L**

ALCOHOL **8.3%**

PH. **3.01**

CLONES **PINOT NOIR 667 & 236**

RELEASE **SPRING 2025**

750 ML CASES **367**

WINEMAKING

Two clones were chosen from our estate Escolle vineyard for the 2024 vintage: 667 and 236. The grapes were hand-harvested into small totes and transferred whole cluster directly to press. In order to achieve the optimal chemistry, all potential blocks were sampled and the compiled acid and alcohol projected. 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 ideal fruit freshness and bright expression. The juice was settled overnight and then racked, with fermentation finishing in 13 days. A small amount 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*