

## WINE TECHNICAL SPECIFICATIONS - 2007 Brut Rosé



Date of harvest:	August 18-25, 2007
Sugar at harvest:	18.8° Brix
Total Acid:	12 g/L
pH:	2.84
Alcohol:	12%
750ml:	759 Cases
1500ml:	115 Cases

60% Santa Lucia Highlands Chardonnay, Sleepy Hollow Vineyard.  
40% Santa Lucia Highlands Pinot Noir, Sleepy Hollow Vineyard.

Tirage Date:	April 6, 2008
Disgorgement Date:	September 9, 2011

Our cuvee's begin the first fermentation in 316 Stainless Steel French tanks, and finish that fermentation in French oak barrels for 2 months. The couple months in oak add roundness and balance. Caraccioli Cellars Brut Cuvee is 60% Santa Lucia Highlands Chardonnay, and 40% Santa Lucia Highlands Pinot Noir. Caraccioli Cellars Brut Rose is our Cuvee blended with a 2%-3% addition of our best barrel of Santa Lucia Highland Pinot Noir red still wine. This gives the Brut Rose its distinctive fruit elegance and refined golden rose color.