

WINE TECHNICAL SPECIFICATIONS - 2006 Brut Cuvee



Date of harvest:	August 19-24, 2006
Sugar at harvest:	17°-19° Brix
Total Acid:	1.2 g/100 ml
pH:	2.95
Alcohol:	11.6%

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

Tirage Date:	April 5, 2007
Disgorgement Date:	January 12, 2010

Our cuvees being fermentation in 316 Stainless Steel French tanks, then finish 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. We utilize a blend of three French clones of Chardonnay, and four French clones of Pinot Noir from site-specific blocks to produce our signature Caraccioli Cellars style.