

## WINE TECHNICAL SPECIFICATIONS - 2006 Brut Rosé



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 Rose is the Brut 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.

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.