

Caraccioli

CELLARS

• 2017 •

PINOT NOIR

HARVEST DATE **AUGUST 28 - SEPTEMBER 2**

BRIX AT HARVEST **23.5**

TOTAL ACIDITY **6.5 G/L**

ALCOHOL **13.2%**

PH. **3.57**

750 ML CASES **594**

1500 ML CASES **40**

BOTTLE DATE **9.6.18**

OAK AGING **11 MONTHS, 15% NEW FRENCH**

CLONES **777, 115, 667, POM 4**

WINEMAKING

Harvested in late August and early September, our Pinot Noir is comprised of four clones (777, 667, 828 & Pom 4) and hand harvested at night into small 25 pound totes. The grapes are hand sorted, gently de-stemmed, and undergo small-lot fermentation. After fermentation they are pressed off directly into barrels and remain in oak for 11 months. While in barrel the wine undergoes malolactic fermentation. It was racked and bottled in early September of 2018 and released in fall of 2019.

TASTING NOTES

SIGHT: Ruby, blood garnet.

SMELL: Hyper expressions of red fruitiness on the nose: cherry pie, currants, plum with hints of blueberry. Notes of spice suggesting cloves, cinnamon, pepper, and blooming roses.

TASTE: Opulent red berry fruit; lustrous mouth feel of balanced acidity from the first sip. Layered with integrated acid and spice. Long-lived rich and round finish.



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