

# Caraccioli

CELLARS



• 2008 •

## ROSÉ NATURE

WINEMAKER MICHEL SALGUES

HARVEST START <b>AUGUST 20</b>		BRIX AT HARVEST <b>18-19</b>	
PH. <b>2.92</b>	TOTAL ACIDITY <b>1.2 G/L</b>	ALC. <b>12%</b>	
TIRAGE <b>APRIL 2009</b>		DISGORGEMENT <b>MARCH 2013</b>	
RELEASE <b>SUMMER 2017</b>		SUR LIES AGING <b>4 YEARS</b>	
CORK AGING <b>4+ YEARS</b>		BARREL FERMENTATION <b>40%</b>	

750 ML CASES **30 (6 PACKS)**

SLEEPY HOLLOW **60%** Santa Lucia Highlands Chardonnay  
VINEYARD **40%** Santa Lucia Highlands Pinot Noir

### WINEMAKING

Our 2008 Rosé Nature was crafted from Scott's persistence for a zero dosage bottling and Michel's desire not to. The disgorgement and dosage of the 2008 Brut Cuvée was already complete before Michel "remembered" the non-dosage bottles to hand disgorge. As the Rosé disgorgement is done following the Cuvée, Scott's simple solution was to produce a Rosé Nature. What started as unplanned finished with a fortuitous outcome. This vintage has become a model for future nature bottlings to come.

In 2008, we worked very closely with Talbott to source Chardonnay and Pinot Noir for our sparkling wine. All sparkling lots are processed in 4 ton press loads, which is optimal when using the Coquard Gravity Press. We utilize extremely light whole cluster pressing and only take the first 120 gallons/ton.

The Rosé is a blend of the Brut Cuvée and ~2% Pinot Noir from a barrel we feel will complement the blend best. The bottle is left to age on the yeast for 4 years. Each Nature bottle is riddled and hand disgorged by Michel with zero dosage added, making each bottle a naked expression of 2008 Brut Rosé.



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