

# Caraccioli

CELLARS



2012

## ROSÉ NATURE

WINEMAKER MICHEL SALGUES

HARVEST START **AUG 22-27**      BRIX AT HARVEST **18.0-18.8**

PH. **3.01**      TOTAL ACIDITY **12.6 G/L**      ALC. **12%**

TIRAGE **APRIL 2013**      DISGORGEMENT **MARCH 2016**

CORK AGING **7+ YEARS**      BARREL FERMENTATION **30%**

SUR LIES AGING **3 YEARS**      RELEASE **FEBRUARY 2023**

750 ML CASES (6 packs) **55**

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

### WINEMAKING

From 2006 through 2012 we worked very closely with Talbott and Hahn to source our Chardonnay and Pinot Noir. The sites we chose showcase the balance and acidity we look for in our sparkling wines.

All of our grapes are hand harvested into small totes, disallowing any premature crush to occur prior to press. All sparkling lots are processed in 4 ton press loads, which is optimal when using the Coquard PAI Gravity Press. We utilize extremely light whole cluster pressing and only take the first 120 gallons/ton. The cuvée begins fermentation in 316 stainless steel tanks with 40% of the wines finishing the fermentation in neutral French Oak Barrels. The remaining 60% of the cuvée will also see time in oak, however the fermentation finished prior in stainless tanks. The total time on oak is approximately 2 months.

The cuvée is then racked back to tank and we bottle the Brut Cuvée. After the Brut Cuvée is completely bottled we added 3% of Pinot Noir from a barrel hand chosen by Michel. The Brut Rosé Nature is then bottled and left to age sur lies for 3 years. Riddled and disgorged by hand with no dosage added back, we age for an additional 7+ years prior to release on cork.



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