

# Caraccioli

CELLARS



• 2016 •

## EL BEC

HARVEST DATE **AUGUST 30 - SEPTEMBER 6**

BRIX AT HARVEST **24.1**

TOTAL ACIDITY **6.2 G/L**

ALCOHOL **14.2%**

PH. **3.67**

750 ML CASES **86**

OAK AGING **10 MONTHS, 50% NEW FRENCH,  
50% 1 YEAR OLD**

### WINEMAKING

Harvested in late August and early September, the El Bec Pinot Noir is comprised of four clones (943, 777, 667, 115) 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 ten months. While in barrel the wine undergoes malolactic fermentation. It was racked and bottled in early August of 2017 and released in fall of 2018.

### TASTING NOTES

**SIGHT:** Deep garnet red showcasing subtle flecks of violet with a crimson core.

**SMELL:** Rich with strawberry, pomegranate and raspberry. Fragrant huckleberry, boysenberry and baking blackberry pie. Nuances of cedar, pepper and crushed violets balancing the fruit with earthy aromas.

**TASTE:** Silky smooth mouth feel highlighting the dark berry fruits of cassis, ripe black cherry, and bramble. Supple, creamy, round mouth feel with succulent acidity, lingering on the palate leaving an enticingly long finish.



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