

Caraccioli

CELLARS



• 2019 •

BLANC DE NOIRS

HARVEST 8.21.2019		BRIX AT HARVEST 18.9	
PH. 2.94	TOTAL ACIDITY 11.1 G/L		ALC. 12%
DOSAGE 3	TIRAGE MARCH 9, 2020		
DISGOREMENT JANUARY 2025		RELEASE FALL 2025	
SUR LIES AGING 57 MONTHS		750 ML CASES (6 packs) 311	

VITICULTURAL PRACTICES

Escolle is sustainably certified (SIP) and utilizes minimal intervention practices throughout the vineyard. No herbicides are used; all weeds are removed manually with either a weed knife or by hand. Minimal to no irrigation is utilized unless an extreme vintage occurs. A healthy cover crop is established to minimize any erosion and aids in ideal canopy vigor.

WINEMAKING

As of 2015, our estate Escolle Vineyard pinot noir and chardonnay comprise 100% of Caraccioli Cellars total production. 2019 is the fifth vintage the sparkling wines transitioned to completely estate fruit. All grapes are hand harvested into small totes, disallowing any premature crush prior to press and preventing oxidation.

All sparkling lots are processed in four-ton press loads, which is optimal when using the Coquard PAI Gravity Press. We utilize extremely light whole cluster pressing and only use the first 120 gallons/ton.

The Blanc de Noirs begins fermentation in stainless steel tanks utilizing a yeast strain chosen specifically for our sparkling project. Once dry, the cuvee is aged in neutral French oak for three months. Due to the extremely low pH, the wines never undergo malolactic fermentation.

The cuvée is racked back to tank, cold-stabilized and bottled. The Blanc de Noirs is comprised entirely of pinot noir and is only produced during the best of vintages in extremely limited quantities. Once bottled each vintage is left to age sur lies for 57 months. Riddled and disgorged in house, the wine ages on cork for an additional eight months prior to release.



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