

Caraccioli

CELLARS

• 2020 •

BLANC DE BLANCS

HARVEST 8.20.2020		BRIX AT HARVEST 19.4	
PH. 3.07	TOTAL ACIDITY 10.5 G/L		ALC. 12%
DOSAGE 4 G/L		TIRAGE MAY 2021	
DISGOREMENT 2.6.2026		RELEASE FALL 2026	
SUR LIES AGING 56 MONTHS		750 ML CASES (6 packs) 145	

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. 2020 is the sixth 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 Blancs 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 cuvee is racked back to tank, cold-stabilized and bottled. The Blanc de Blancs is only produced during the best of vintages and in extremely limited quantities. Once bottled, each vintage is left to age sur lies for just under five years. 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*