Caraccioli
CELLARS

2020

Brut Cuvée

HARVEST AUG 17-21, 2026	BRIX AT HARVEST 18.5-19.1	
PH. 3.08-19.1	TA. 9.0-9.75 G/L	ALC. 12.0%
TIRAGE MAY 4, 2021	DISGOREMENT FEB 2-4, 2026	
RELEASE SPRING 2026	SUR LIES AGING 57 MONTHS	
750 ML CASES 1,483 (6 packs)	1500 ML CASES 180 (3 packs)	

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 cuvee begins fermentation in stainless steel tanks utilizing a yeast strain chosen specifically for our sparkling project. 20% of the wines finish primary fermentation in neutral French oak barrels, while the remaining 80% undergo similar oak aging once the primary fermentation is complete. The total time on oak is approximately two months. Due to the extremely low pH, the wines never undergo malolactic fermentation.

The Brut Cuvée is racked back to tank, cold-stabilized and bottled. It is left to age sur lies just shy of five years. All sparkling wines are riddled and disgorged in house

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