

Caraccioli

CELLARS



• 2022 •

ELEVATED PINOT NOIR

HARVEST DATE **SEPTEMBER 2, 2022**

BRIX AT HARVEST **23.1**

PH. **3.21**

TOTAL ACIDITY **7.8 G/L**

ALCOHOL **12.8%**

CLONES **777, 667, 115, 828, POM 4, SWAN**

AGING **75% NEW FRENCH OAK, 11 MONTHS**

BOTTLED **8.23.2026**

RELEASE **FALL 2026**

750 ML CASES **109**

1500 ML CASES **10**

WINEMAKING

Harvested in late September, Elevated is comprised of six clones (777, 667, 115, 828, Pom 4, and Swan) grown in contiguous rows. Each row is hand harvested on the same night into small 25-pound totes. The grapes are hand sorted, gently de-stemmed, and undergo a full lot co-fermentation in small stainless-steel round open top tanks. After fermentation they are pressed off directly into barrels and remain in 75% new oak for 10 months. Only free run barrels are utilized for the final blend. The wine was racked and bottled in fall 2023 and released in fall 2026.



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