

Caraccioli

CELLARS



• 2023 •

CHARDONNAY

HARVEST DATE **OCTOBER 6, 2023**

BRIX AT HARVEST **22.3**

PH. **3.28**

TOTAL ACIDITY **7.5 G/L**

ALCOHOL **13.6%**

OAK AGING **50% NEW FRENCH PUNCHEONS,
50% CONCRETE EGG**

CLONES **CH 17, HYDE**

BOTTLED **8.19.2024**

RELEASE **FALL 2026**

750 ML CASES **399**

WINEMAKING

Grapes were hand harvested into 25-pound totes. The lots were pressed to 120 gallons/ton in our horizontal hydraulic Coquard Champagne press. The clonal blend is Hyde and Clone 17. All lots were fermented separately in stainless steel until dry and then aged on a small portion of fine lees in 50% new French oak puncheons and the concrete egg for roughly four months. They were then racked, filtered and bottled.



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