Caraccioli
CELLARS


## 2024

# GAMAY NOIR

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|---|---|
| HARVEST DATE SEPTEMBER 25, 2024 | |
| BRIX AT HARVEST 23.0 | TOTAL ACIDITY 8.0 G/L |
| ALCOHOL 13.0% | PH. 3.22 |
| AGING 1/2 NEUTRAL FRENCH OAK PUNCHEON 8 MONTHS, 1/2 NEUTRAL FRENCH OAK PUNCHEON 4 MONTHS, FOLLOWED BY CONCRETE EGG 4 MONTHS | |
| RELEASE SPRING 2026 | 750 ML CASES 307 |

## WINEMAKING

Grapes were hand harvested into small yellow totes at night. Most of the fruit was destemmed with 40% remaining whole cluster. The fermentation occurred through three methods: 1) small stainless-steel open top tanks which were punched down daily, 2) partially carbonic in a 4T variable top with slow suspended start to fermentation with daily pump overs, and 3) one lot fermented fully carbonic. Once dry, it was racked to neutral French oak puncheons, half remained in the puncheons for eight months while the other half stayed in the puncheons four months and finished aging in a concrete egg-shaped amphora for four months prior to bottling. A final blend of all three lots was combined by the winemaking team to achieve the most optimal expression. There were minimal sulfur dioxide additions at crush and through elevage; no fining or filtering.

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