

Caraccioli

CELLARS



• 2024 •

PASSETOUTGRAIN

HARVEST DATE **SEPTEMBER 25, 2024**

BRIX AT HARVEST **23.5**

PH. **3.2**

TOTAL ACIDITY **8.55 G/L**

ALCOHOL **13.2%**

BLEND **50% GAMAY, 50% PINOT NOIR**

CLONES **GAMAY 358, PINOT NOIR 777**

AGING **20% NEW FRENCH OAK, 8 MONTHS**

BOTTLED **5.19.2025**

RELEASE **FALL 2026**

750 ML CASES **151**

WINEMAKING

Our Passetoutgrain is 50% pinot noir and 50% gamay noir. We chose the clone 777 pinot noir to complement the chemistry of the gamay. They were both harvested into yellow totes on the same night. The gamay was fully destemmed and the pinot noir mostly destemmed with 15% left whole cluster. Both were loaded into a single two-ton stainless steel open top tank and punched down daily. Once dry, the wine was racked to 20% new French oak and aged for six months before bottling.



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