

Caraccioli

CELLARS



2018

BLANC DE NOIRS

HARVEST AUGUST 15		BRIX AT HARVEST 19.2	
PH. 3.09	TOTAL ACIDITY 1.065 G/L	ALC. 12%	
TIRAGE APRIL 2, 2019		SUR LIES AGING 58 MONTHS	
DISGOREMENT FEBRUARY 8, 2024			
RELEASE FALL 2024		750 ML CASES (6 packs) 443	

VITICULTURAL PRACTICES

Escolle is sustainably certified (SIP) and utilizes minimal intervention practices throughout the vineyard. No herbicides are used on Escolle, as all weeds are removed manually with either a weed knife or by hand. Minimal to no irrigation is utilized unless an extreme vintage takes place. 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. 2018 is the fourth vintage the sparkling cuvée 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 Blanc de Noirs begins fermentation in stainless steel tanks utilizing a specific yeast strain chosen specifically for our sparkling project. Once dry, the cuvée is aged in neutral French oak for three months. Due to the extremely low pH, the wines never undergo malolactic fermentation.

The cuvée is racked back to the tank, cold-stabilized and bottled. The Blanc de Noirs is only produced in the best of vintages and made in extremely limited quantities. Once in the bottle each vintage is left to age sur lies four years. Riddled and disgorged in house, the wine ages on cork for an additional eight months prior to release.

