

Caraccioli

CELLARS



2021

ELEVATED

HARVEST DATE **SEPTEMBER 20**

BRIX AT HARVEST **23.9**

TOTAL ACIDITY **5.9 G/L**

ALCOHOL **13.4%**

PH. **3.71**

BARREL AGING **11 MONTHS**

RELEASE **FALL 2024**

750 ML CASES **185**

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 oak for 11 months. Only free run barrels are utilized for the final blend. The wine was racked and bottled in fall 2022 and released in fall 2024.



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