



PRIVATE PROPERTY



VARIETAL

2022 Brut Rosé

Santa Lucia Highlands, Monterey County

BACKGROUND

Private Property is a Caraccioli Family project that showcases the viticultural traditions of the Monterey County farming community. Focused on delivering approachable, yet complex wines that overdeliver.

TECHNICAL DATA

<i>Harvest:</i> August 9-30, 2022	<i>Disgorgement:</i> July 15, 2024
<i>Alcohol:</i> 12.0%	<i>Release:</i> Fall 2024
<i>Total Acidity:</i> 8.0 g/L	<i>Sur Lies Aging:</i> 16 months
<i>PH:</i> 3.15 <i>Brix:</i> 19.0	<i>Dosage:</i> 6 g/L
<i>Tirage:</i> March 15, 2023	<i>Cases:</i> 915 (750ml)

WINEMAKING

Sourced from sustainable Santa Lucia Highlands vineyards, our 2022 Brut Rosé is composed of 58% Chardonnay and 42% Pinot Noir. All lots were pressed to 150 gallons/ton in the Coquard PAI Horizontal Gravity Press. After settling overnight in stainless steel tanks, the cuvée was inoculated with a specific sparkling yeast strain. Once primary fermentation was complete, the wines aged an additional two months in neutral French oak, which was utilized to integrate acidity as no malolactic fermentation occurred. The cuvée was racked to tank, cold-stabilized and bottled. The Brut Rosé was left to age sur lies for 16 months. Riddled and disgorged in house, the wine was finished with 6 g/l dosage.
