

PRIVATE PROPERTY

VARIETAL

2023 Blanc de Blancs

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

Harvest: September 6, 2023
Brix: 18.5 *PH:* 2.85
Total Acidity: 11.05 G/L
Alcohol: 12.0%
Dosage: 4 G/L

Tirage: April 9, 2024
Disgorgement: September 2026
Release: Fall 2026
Sur Lies Aging: 30 months
Cases 750ml: 330

WINEMAKING

Production Notes: Sourced from a sustainable Santa Lucia Highlands vineyard, the 2023 Blanc de Blancs is composed of 100% chardonnay. 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 began, the wines were racked to neutral French oak barrels until dry. The wine then aged in the same oak barrels for an additional five months to integrate acidity as no malolactic fermentation occurred. The cuvée was racked to tank, cold-stabilized and bottled. The Blanc de Blancs was left to age sur lies for 30 months. Riddled and disgorged in house, the wine was finished with 4 g/l dosage.