

PRIVATE PROPERTY

VARIETAL

2023 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

Harvest: Aug. 25-Sep. 12, 2023
Brix: 18.0 *PH:* 3.06
Total Acidity: 11.1 G/L
Alcohol: 12.0%
Dosage: 6 G/L
Tirage: April 16-18, 2024
Disgorgement: October 2026
Release: Fall 2026
Sur Lies Aging: 30 months
Cases 750ml: 759

WINEMAKING

Sourced from various sustainable Santa Lucia Highlands vineyards, our 2023 Brut Rosé cuvee is composed of 56% Pinot Noir and 44% Chardonnay. All lots were pressed to 150 gallons/ton in our Coquard PAI Horizontal Gravity Press. After settling overnight in Stainless steel tanks, the cuvee is inoculated with a specific sparkling yeast. Once primary fermentation is complete, the blend saw 3 months of neutral French oak aging which is utilized to integrate acidity as no malolactic fermentation occurs on any of cuvees. The cuvée is racked to tank, cold-stabilized and bottled. The Brut Rosé is left to age sur lies for 30 months. Riddled and disgorged in house, and finished with 6 g/l dosage.