

	Retail	Savings
<b>\$16.00</b>	<b>\$25.00</b>	<b>36%</b>

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## 2017 Private Property by Caraccioli product-timed-pdf - Chardonnay Santa Lucia Highlands - Back in Stock!! Vibrant SLH Chardonnay

### Why We're Drinking It

The most defining characteristic of the Santa Lucia Highlands isn't what's on land, it's what lies beneath the surface of the nearby Pacific Ocean. Monterey Bay is well known for its bustling aquatic life, but the reason it's so prevalent is because of a 60 mile long, 2 mile deep submarine canyon (aptly named the Blue Grand Canyon), filled with cold water and plenty of sea creatures to keep the marine biologists interested. What this does for winegrowing in the region is taper the hot afternoon sun with brisk ocean winds that literally arrive like clockwork on the daily during the growing season. Of course, everyone's favorite weather event (or not) found at Northern California beaches, the fog, also brings its soft, misty blanket to cool off the vines. With these two climatic factors, the vines' photosynthesis is kept in check so the grapes can enjoy longer hang-time while balancing ripeness and acidity.

Now that you have the topographical and climatic background firmly implanted in your minds, now we can get to the good stuff, today's wine! Can you guess it's from Santa Lucia Highlands? And can you also infer it's a beautifully balanced wine with everything you could want and more in a Chardonnay? Ripe fruit, yes! Vibrant acidity, yes! And because this get's better, we successfully negotiated to offer this 92pt wine for a mere \$16 (36% off retail, yippee!).

"Very light in the glass, this wine begins a bit shy on the nose but soon shows precise aromas of nectarine, chalk, honeysuckle and melon rind. The palate grips with texture, carrying flavors of lemon, white peach and lychee." –Wine Enthusiast, 92pts

Sounds divine, doesn't it? When we tasted it, we all gave each other a look and firmly agreed this Chardonnay is a quintessential representation of how truly mind-blowingly amazing wines from SLH can be...and of killer value too! So if you need a refreshing, patio pounding Chardonnay in your future, this lovely wine is it. \$96 a 6-pack with shipping included. While it lasts, friends!

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### Tasting Notes

Aromas and flavors of nectarines, white peaches, lemons and orange rind with hints of melon, chalky minerality and honeysuckle.

**VARIETAL**  
Chardonnay  
**APPELLATION**  
Santa Lucia Highlands  
**ALCOHOL**  
14.00  
**SIZE**  
750ml  
**BLEND**  
Chardonnay

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### The Story to Know

A family run winery, Caraccioli Cellars takes pride in developing wines that deliver an expression true to vintage and site. Founded in 2006, Caraccioli Cellars' commitment starts in the vineyard through our utilizing solely Santa Lucia Highlands' grapes. We aim to highlight the quality of our local Pinot Noir and Chardonnay grapes by producing fruit centric still wines, and Brut and Brut Rosé in our sparkling wine program. Michel Salgues, previously head winemaker at Roderer Estate, is our head winemaker and through his techniques and expertise the family vision is precisely executed.

Through light handed winemaking we aim to achieve elegance through rigorous control. Looking to showcase vintage

variation our wines receive minimal manipulation, and in 2015 all wines produced will be 100% estate coming from Escolle. Elimination of outside grape sources only supports our efforts to heighten control in every way possible. The maturation of Escolle gives us the opportunity to fully control every decision that will be made at the vineyard.

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 over deliver.

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## Ratings

### **92pts, Wine Enthusiast**

*Very light in the glass, this wine begins a bit shy on the nose but soon shows precise aromas of nectarine, chalk, honeysuckle and melon rind. The palate grips with texture, carrying flavors of lemon, white peach and lychee.*

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