Tech Notes

Carabella

2019 Estate Chardonnay WILLAMETTE VALLEY

CHEHALEM MOUNTAINS AVA Carabella Estate

Carabella Vineyard: Our 59 acre estate vineyard benefits from the rocky volcanic soils and climate high on the protected southeast flank of the Chehalem Mountains. The East Block chardonnay faces the morning light over Mt. Hood, while the higher North Block benefits from a more stony geology. This balanced blend reflects our terroir and minimalist winemaking philosophy. The vineyard is dry farmed and LIVE certified sustainable.

Vineyard Blocks: Planted in 1996, Carabella Dijon 76 North Block is all custom grafted, sourced from Mark Benoit's original vineyard. It is noted for crisp acidity and minerality. The Dijon 95 from the East Block typically provides ripe citrus, fig and stone fruit character.

Weather: Bud break was in mid April, followed by bloom the first week of June. The growing season was somewhat cool to start, but warmed throughout the summer. Slight drizzle in early September allowed us to delay harvest for better flavor development until September 21st.

Vinification: Each lot was whole cluster pressed separately and fermented in barrel. About two thirds were inoculated with our proprietary yeast, the remainder with an isolate from Burgundy. When dry, all barrels underwent full malolactic fermentation. Lees stirring occurred weekly during primary fermentation, but not during malolactic. The final blend was 45% Dijon 95, 55% Dijon 76. Cooperage was Sirugue and Damy, 12% new.

Tasting Notes: The Dijon 76 provides the usual citrus notes and crisp minerality on the nose and finish. A little underlying weight and richness is apparent from the Dijon 95, which should increase with cellar time (or a few hours open at cellar temperature).

Alcohol: 13.2%

Bottled: July 8, 2020

pH: 3.23

Acidity: 6.0 g/L Cases Produced: 200

