Tech Notes

Carabella

2018 Mistake Block Pinot Noir WILLAMETTE VALLEY

CHEHALEM MOUNTAINS AVA Carabella Estate

Carabella Vineyard: Farming comes first. Since planting the first vine in 1996, winemaker Mike Hallock has farmed sustainably. The 59 acre dry-farmed estate vineyard features stony, volcanic soils and a cool climate. The complex final blends reflect the terroir and minimalist winemaking philosophy.

Vineyard Blocks: Ten different blocks of pinot noir are planted in volcanic Nekia and Saum soils on the east facing slopes at 525-600' elevation. Pommard, Wädenswil and Dijon 113, 114 and 115 were planted in 1996-97. Additional Dijon 115, 667 and 777 were planted in 2007. All vines are grafted.

Weather: Bud break was April 13th, followed by bloom the first week of June. The 2018 Mistake Block Pinot Noir benefited from a warm, sunny summer, with some welcome light rain. Mistake Block was picked September 25th, with winter rains beginning soon thereafter.

Vinification: The grapes were destemmed to small fermenters and punched down by hand. The two fermenters were pressed several days post dryness for a little more tannin extraction. No racking was necessary, with the wine aging sur lie and aged in French oak for 18 months.

Tasting Notes: This three quarters acre block is the smaller of our two Pommard plantings. The dense ruby color is pleasing to the eye. Once again it shows the dark plum and sultry, earthy character we love. The barrel selection (40% new French oak (Cadus and Merceury) brings a bit of spice to the nose and finish.

Alcohol: 13.5% pH: 3.60 Acidity: 5.8 Bottled: January 30, 2020 Cases Produced: 110

