

Carabella

2018 Estate Chardonnay

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: Planted in 1996, Carabella Dijon 76 chardonnay is custom grafted, sourced from Mark Benoit's original vineyard. The 7.6 acre East Block gains early sunlight, ripens early and provides ripe citrus, fig and stone fruit character. The 3.5 acre North Block, a higher site on stonier soils, adds consistent acidity and minerality.

Weather: Bud break was April 13th, followed by bloom the first week of June. The 2018 Dijon clones chardonnay benefited from a warm, sunny summer, with some welcome light rain in early September. The East Block and North Block Dijon 76 were picked September 13th, the East Block Dijon 95 on September 22nd.

Vinification: Each of the three lots were 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 27% Dijon 95, 73% Dijon 76. Barrels were Sirugue and Damy, 12% new.

Tasting Notes: The Dijon 76 provides it's usual citrus notes and crisp minerality on the nose and finish. The Dijon 95 contributes some complexity and weight to the mid-palate, with more stone fruit aspect and mouthfeel. Several years in the cellar will enhance this wine.

Alcohol: 13.7%

pH: 3.25

Acidity: 5.3

Bottled: July 17, 2019

Cases Produced: 290



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