

Carabella

2016 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 his 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. Favorable sunny conditions prevailed thereafter. Some cool showers in September allowed more flavor development. The East Block was picked September 11th, the North Block followed on September 15th.

Vinification: After 72 hours of settling in tank, the must was racked to Damy and Sirugue barrels (1/6 new). 70% of the barrels were inoculated with our proprietary yeast, the remainder with a selection from Burgundy. Peak fermentation temperature was 58 degrees F, with frequent lees stirring during primary fermentation. The wine finished 100% ML fermentation, and was lightly fined with skim milk.

Tasting Notes: Pale straw in color, wet stone and peach on the nose. Good weight and silk on the palate, vibrant acidity and minerality on the finish.

Alcohol: 14.1%

pH: 3.31

Acidity: 5.7

Bottled: August 17, 2017

Cases Produced: 300

