

# Carabella

2017 Chardonnay

WILLAMETTE VALLEY

CHEHALEM MOUNTAINS AVA

Carabella Estate

*Carabella Vineyard:* Our 59 acre estate vineyard benefits from stony volcanic soils high on the flank of the Chehalem Mountains. The vineyard is dry farmed and LIVE certified sustainable. We made an early commitment in 1996 to growing the Dijon 76 clone chardonnay. More recently we field grafted several acres to Dijon 95 for added complexity. The 2017 vintage is the first fruition of that effort, marking a significant milestone in our 24 year history.

*Vineyard Blocks:* Planted in 1996, Carabella Dijon 76 chardonnay is sourced from Mark Benoit's original vineyard. The 7.3 acre East Block faces east toward Mt Hood, gaining early sunlight. The 3.5 North Block sits on thinner stonier soils at a higher elevation. The Dijon 95 Blocks are lower, facing southwest.

*Weather:* Bud break was in mid April, followed by bloom during June 25<sup>th</sup>-27<sup>th</sup>. A very dry sunny summer was followed by cool misty weather from August 25<sup>th</sup> through September 6<sup>th</sup>. Sunny, windy conditions returned, drying the grapes. The East Block was picked September 26<sup>th</sup>, the remaining blocks on the 29<sup>th</sup>.

*Vinification:* After 72 hours of settling, the must was racked to Damy and Sirugue barrels, 15% new. The final blend is 60% Dijon 76, 40% Dijon 95. The Dijon 76 provides the crisp minerality for which our site is known, while the Dijon 95 adds depth and complexity. Aged sur lie for ten months, it has undergone complete ML.

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

*Alcohol:* 13.3%

*pH:* 3.36

*Acidity:* 5.7 g/l

*Bottled:* July 24, 2018

*Cases Produced:* 325



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